

CLOSSON CHASE

2016 Closson Chase Vineyard Pinot Noir VQA Prince Edward County

Grape Varietal: Pinot Noir

Vineyard: 10% South Clos, 90% Churchside

Harvest: September 22-27

Yield: 1.2 tonnes/acre

Brix: 22

pH: 3.31

Residual Sugar: <3 g/l

Sweetness Descriptor: Extra dry

Method: Hand harvested

Fermentation: 100% wood fermenters

Barrel Treatment: French Oak; 10% new

Bottling Date: April 2, 2018

Alcohol: 12.5%

Cellaring Potential: 3-5 years

Production: 575 cases

Tasting Notes: Bright red fruit, cherries, smoked meat, earth and white pepper are all displayed in the nose. The fruit carries through to the palette, dried cherry skins, beets, spices and the minerality that defines the County is all there. Floral nuances, cedar, and those tea-like tannins round out the finish.

Suggested Pairing: Grilled meats, Seafood Bouillabaisse

All our vines are shoot, leaf and cluster thinned to optimize crop load and sunlight penetration throughout the canopy.



info@clossonchase.com | www.clossonchase.com

TF. 888.201.2300 | T. 6130399.1418 | F. 613.399.1618

629 Closson Rd., Hillier, Prince Edward County ON K0K 2J0 Canada

