

CLOSSON CHASE

2016 The Brock Pinot Noir VQA Niagara-on-the-Lake

Grape Varietal: Pinot Noir

Vineyard: 100% KJ Watson Vineyard

Harvest: September 19

Yield: 4.1 tonnes/acre

Brix: 22

pH: 3.41

Residual Sugar: <3 g/l

Sweetness Descriptor: Extra dry

Method: Hand harvested

Fermentation: 600 litre micro-fermenters

Barrel Treatment: Multiple vintage wood

Bottling Date: April 2, 2018

Alcohol: 11.9%

Cellaring Potential: 1-3 years

Production: 135 cases

Tasting Notes: Soft red fruit, roses and spices with hints of cedar and mushrooms round out the nose. The mouth is soft and round with forest floor, red fruits, flowers, and soft tannins. Finish is balanced with leather, spices, dried flowers and crushed red fruit all brought together with a fresh acidity.

Suggested Pairing: Braised beef, pasta in a red sauce, wild mushroom risotto

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

