

CLOSSON CHASE

2016 Closson Chase South Clos Pinot Noir

Grape Varietal: Pinot Noir

Vineyard: 100% South Clos

Harvest: September 25-29

Yield: 1.3 tonnes/acre

Brix: 21.7

pH: 3.31

Residual Sugar: <3 g/l

Sweetness Descriptor: Extra dry

Method: Hand harvested

Fermentation: Wood fermenters

Barrel Treatment: French Oak; 20% new

Bottling Date: April 3, 2018

Alcohol: 12.5%

Cellaring Potential: 5-7 years

Production: 120 cases

Tasting Notes: Cocoa, coffee bean, red cherries in syrup, floral hints, toast, and char round out the nose. The mouth is soft yet full, delivering cherries, cream and spices with dried herbs. Tannins are tight yet elegant, Finish is round, multi layered and evolving.

Suggested Pairing: Venison loin, pan seared red meat with a pan jus

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



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