

CLOSSON CHASE

2016 KJ Watson Pinot Noir VQA Niagara River

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: French Oak; 10% new

Bottling Date: April 2, 2018

Alcohol: 11.9%

Cellaring Potential: 2-4 years

Production: 146 cases

Tasting Notes: Cedar, pencil shavings, fennel, strawberries with cream fill the nose as the mouth opens with soft ripe red fruits with a tinge of cranberry like tartness. There's a slight tannic grip in the mouth (new oak) and ripe fruit tannins compliment the dried flowers and cherry skins in the mouth. Finish is tight and long.

Suggested Pairing: Duck, quail, or barley risotto

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



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