



EastDell Pinot Noir 2015

VQA Niagara Peninsula

GROWING SEASON AND HARVEST

- ❖ 2015 was an interesting year with some significant weather variations through the growing season however, as is often the case, nature eventually found a balance by the end of the season.

WINEMAKING TECHNIQUES

- ❖ Selected and harvested from high quality Niagara vineyards
- ❖ Gently pressed in pneumatic style presses
- ❖ Fermented on the skins for 20 days
- ❖ Aged in French and American oak barrels for 12 months
- ❖ Blended, filtered, cold stabilized and then bottled

WINEMAKER'S TASTING NOTES

This lighter style red is light ruby in colour with smooth notes of cranberry, plum and a hint vanilla on the nose. The palate has an earthy tone, as is typical with Pinot Noir in this region, and finishes with notes of strawberry, spice and cherry.

FOOD PAIRINGS

New world Pinot Noir is very versatile when it comes to food matches. The soft earthy and cherry characteristics would pair very well with cedar plank salmon, lighter red sauce pasta dishes or soft cheeses such as brie topped with cranberry chutney.

AVAILABILITY

Winery Boutique

SUGAR

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