



GRAPE VARIETIES

100% PINOT NOIR

PRODUCTION

304 CASES + 41 MAGNUMS

BOTTLED

MARCH 16, 2018

ALC % VOLUME 13.5%

PH 3.67

TA G/L 6.38 RS G/L 1.1

SKU 680561

2016 PINOT NOIR EQUITY

This age-worthy Pinot Noir has an elegant nose with aromas of ripe red berries, black cherry, violets, red plum and a hint of earthiness. Bright acidity, fuller body and ripe velvety tannins open up to layered flavours of black cherry, raspberry, liquorice, rosehips and black tea, with a lingering finish.

FOOD PAIRINGS

This wine will pair beautifully with roasted duck breast, crown pork rib roast, roasted beet salad or peppery greens.

VITICULTURE

Liquidity's premium planting of clone 828, in combination with our 1994 planting of clone 115, all cane pruned and then shoot and fruit thinned to produce 1.75 short tons per acre.

WINEMAKING

The Equity was produced with a focus on fruit from our premium block of clone 828. The balance of the blend is comprised of clone 115 from block V at Lusi. The tiny clusters were gently harvested and destemmed, but not crushed. The whole berries were transferred to small fermenters and fermented with a mixture of wild and commercial yeast. Each fermenter was kept relatively cool (less than 25C) throughout fermentation and gently punched down by hand 2 times per day. The wine was then pressed to our finest French oak barrels (32% new) for malolactic fermentation and aged for 15 months, with a single racking by gravity.