



2014

pinot noir equity



This small-production wine has concentrated aromas of strawberry, cherry, raspberry compote, marshmallow, warm spice, violets and tea. It offers rich flavours of black currant, juicy dark cherry, liquorice, baking spice, brambleberry, smoke and vanilla, balanced with good acidity and sexy dusty tannins to create a complex and elegant Pinot Noir.

FOOD PAIRINGS

This wine will hold up to rich dishes such as beef bourguignon, wild mushroom risotto, duck breast or bacon-wrapped pork tenderloin.

VITICULTURE

Liquidity's premium planting of clones 667 and 828, all cane pruned and then shoot and fruit thinned to produce 1.5 short tons per acre.

WINEMAKING

The Equity was produced with fruit exclusively from our premium blocks of clones 667 & 828. The tiny clusters were gently harvested and destemmed, but not crushed. The whole berries were transferred to small fermenters and fermented with wild yeast. Each fermenter was gently punched down by hand 3-4 times per day. The wine was then pressed to our finest French oak barrels (28% new) and aged for 11 months, with a single racking by gravity.

Grape Varieties:	100% Pinot Noir
Production:	91 cases
Bottled:	August 17, 2015
Alc % volume:	13.3%
pH:	3.77
TA g/L:	5.89
RS g/L:	2.51

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