



2014

## pinot noir reserve



*This elegant wine has a nose of dark cherry, earthy notes, chocolate, black currant, some nuttiness, smoke and warm spice notes. This medium-bodied wine is well balanced with silky tannins and flavours of Saskatoon berry, blueberry, damson plum, lingonberry, pomegranate and a hint of black forest cake with some subtle smokiness and a long finish.*

### FOOD PAIRINGS

Duck rillettes, roasted wild game meats, mushroom ragu on fresh pasta, Comté cheese, grilled trout or roasted chicken will pair beautifully with this reserve wine.

### VITICULTURE

Liquidity's 1994 planting of own rooted clone 115 along with fruit of clones 667 and 828, all cane pruned and then shoot and fruit thinned to produce 2 short tons per acre.

### WINEMAKING

The core of this Reserve Pinot is from clone 115 from the 21 year old block on our Allendale property. The balance of the blend comes from our premium blocks of clones 667 and 828. This wine was wild fermented exclusively in small batches and gently punched down 3-4 times per day.

The wine was then pressed to French oak barrels (30% new) for 11 months of aging, with a single racking.

Grape Varieties:	100% Pinot Noir
Production:	102 cases
Bottled:	August 14th, 2015
Alc % volume:	13%
pH:	3.73
TA g/L:	5.65
RS g/L:	2.34

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