



2015

pinot noir equity



This cellar-worthy Pinot Noir has a toasty nose with aromas of confit blackberries, cherry, lavender, white pepper and vanilla. Bright acidity, fuller body and ripe suede-like tannins open up to flavours of cherry, raspberry, wild blueberry, leather and vanilla, with a lingering finish.

FOOD PAIRINGS

This wine will pair beautifully with roasted duck breast with cherry reduction, leg of lamb with juniper sauce, mushroom risotto, or a nice cheese plate.

VITICULTURE

Liquidity's premium planting of clones 115 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 a focus on fruit from our premium block of clone 828. The balance of the blend is comprised of clone 115 from block V of our Lucy Vineyard. 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 throughout fermentation and gently punched down by hand 3 times per day. The wine was then pressed to our finest French oak barrels (36% new) for malolactic fermentation and aged for 15 months, with a single racking by gravity.

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| Grape Varieties: | 100% Pinot Noir |
| Production: | 125 cases |
| Bottled: | March 31st, 2017 |
| Alc % volume: | 13.6% |
| pH: | 3.88 |
| TA g/L: | 6.19 |
| RS g/L: | 2.00 |

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