



2015

## pinot noir reserve



*This elegant Pinot Noir has aromas of ripe berries, plum, cherry and cardamom. Its medium body and smooth tannins give way to bright acidity and flavours of black cherry, strawberry preserves, cola, plum, and hazelnut, with earthy and spice notes.*

### FOOD PAIRINGS

This wine pairs well with charcuterie platters, venison roast with blackberry sauce, or grilled halibut with a roasted hazelnut crust.

### 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 base of this Reserve Pinot is from clone 115 from Block V at our Lucy Vineyard, which produced exceptional fruit in 2015. The balance of the blend comes from our premium blocks of clones 667 and 828. This wine was partially wild-fermented exclusively in small batches and gently punched down twice per day. The wine was then pressed to French oak barrels (35% new) for malolactic fermentation and 15 months of aging, with a single racking.

Grape Varieties:	100% Pinot Noir
Production:	205 cases
Bottled:	February 24th, 2017
Alc % volume:	13.8%
pH:	3.75
TA g/L:	6.15
RS g/L:	1.85

SKU	511865
-----	--------