



Clos du Soleil

Winemaker's Series

Pinot Noir 2019

Technical Information

pH:	3.69
Titrateable Acidity:	6.01 g/L
Residual Sugar:	0.23 g/L
Alcohol by Volume:	13.7%
Harvest Date:	October 17th, 2019
Bottling Date:	March 9th, 2021
Vineyard Source:	La Côte Vineyard, Keremeos, Similkameen Valley, BC
Varieties:	100% Pinot Noir
Total Production:	172 cases
SKU:	+63175 (750mL)

Tasting Notes

This Pinot Noir wine presents a light ruby in the glass, with specks of garnet. On the nose the aromas are of forest undergrowth, dark earth, cherry and notes of exotic spice. On the palate the wine is full of ripe fruit flavours – cherry, black cherry and raspberry, fine but full tannins, and bright acidity. The palate is complemented by those same notes of forest-floor that were apparent on the nose. The wine is a true vin de terroir – delicate and yet deeply evocative of its origins.

Winemaking Notes

The Pinot Noir grapes for this wine were grown organically in Clos du Soleil's La Côte Vineyard (in transition to certified organic status), then hand-harvested in mid-October. 75% of the fruit was de-stemmed, with 25% transferred whole-cluster to the small open-top fermentor. A wild, spontaneous fermentation was kicked off after several days. Cap management was exceedingly gentle, with single punchdowns per day. Following alcoholic fermentation the must was pressed very gently in a basket press, and then went to barrel where it proceeded with wild malolactic fermentation. The wine was aged in French oak barrels (14% new) for 14 months prior to bottling. As evidenced by the winemaking process, this wine is an elegant, delicate, entirely natural expression of the land.

Michael Clark - Winemaker

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