

2019 Triomphe Pinot Noir vQA

CERTIFICATION: Certified Organic. Suitable for vegans & vegetarians.

IN THE VINEYARD:

Varietal : 100% Pinot Noir
Appellation: VQA Lincoln Lakeshore
Brix at harvest: 20.5 °

IN THE WINERY:

Hand harvested on Sept. 30, 2019 at 20.5 brix
Whole clusters were manually sorted and 35% by weight went straight to the open top fermenter. The remaining 65% were gently stemmer, leaving many whole berries and allowed to ferment with wild yeast and malolactic bacteria. After pressing the wine was transferred to French oak barrels for 12 months of aging before bottling.

Residual Sugar < 3 g/l
Alcohol: 12.4%
TA: 6.1 g/L
pH 3.6 g/l
Free SO₂ 20 mg/l
Closure: Cork

IN THE GLASS:

Light in colour but not in flavour. Violets and red fruit on the nose, with a matching palate, pretty and floral and a touch of oak on the back: not big, but elegant and delicious. Great summertime red wine.

