

CATTAIL CREEK

FAMILY ESTATE WINERY

Simply making great wine...

ESTATE SERIES PINOT NOIR 2011

VQA Niagara on the Lake

THE VINEYARD

The 2011 vintage started with April and May seeing numerous weather systems bringing rain and a few bouts of severe weather. Precipitation was higher than normal and sunshine hours were lower than normal well into the beginning of June. Sporadic storms continued into June, but precipitation levels were slightly lower than normal. Mid June and July brought sunshine, warmth and beautiful weather for grape growers. Temperatures hit record levels and monthly mean temperatures were 2 to 3 degrees above normal. July was the driest in many years with rain coming in sporadic downpours, providing just enough moisture to guard against drought. The Niagara Region experienced over 30° C temperatures from 16-20 days of the month, breaking several temperature records. August continued to be warm and slightly drier but nothing like the extremes of July. Harvest was slightly ahead of the normal ripening schedule with temperatures above normal.

THE WINE

Wonderful flavours of cherry, plum and cranberry with hints of violet and earthy strawberry. Refined tannins give this medium bodied red wine a pleasant structure while supporting the spicy notes on the finish. Pair with duck breast, mushroom risotto, beet dishes and veal. Serve cellar temperature.

Alcohol: 12.5%

Residual Sugar: 5.3 g/L

Alcohol: 11.5%

Case Production: 535 cases

The Pinot Noir grapes for this wine were sourced from our Rickety Bridge Vineyard in the heart of Niagara on the Lake. They are exclusively Clone 115. The grapes were grown with low yields due to the straight arm training system used. Harvest occurred on October 1, 2011.

THE WINERY

The Pinot Noir grapes were de-stemmed and crushed prior to transfer into a specially designed red wine fermentor where the grapes underwent primary fermentation. The wine was pumped over the cap throughout the fermentation process. Once completed, the wine was pressed and allowed to settle after which it was moved into exclusively French oak barrels for malolactic fermentation and ageing. It stayed in these barrels for 12 months. The wine was then blended in stainless steel tanks and prepared for bottling on June 11, 2013.

Brix: 20.4°

Retail Price: \$18.95

Licensee Price: \$15.83

Availability: Winery Only