

CATTAIL CREEK

FAMILY ESTATE WINERY

Simply making great wine...

RESERVE SERIES PINOT NOIR 2009

VQA FOUR MILE CREEK

THE VINEYARD

The 2009 vintage began with a rainy April followed by a drier but with slightly cooler May bringing a slow steady start to flowering. July was cold and rainy with high precipitation. Average temperatures were 2 to 3° C lower than normal. August started out with rain and normal temperatures but by the end of the month the sun and warmth returned. Warmer temperatures and sustained sunshine from late August through September made all the difference. Dry, warm and sunny conditions prevailed for almost a month, pushed ripening along, and harvest began just a few days later than normal. The warm dry conditions in September were ideal for harvest. Concerns about the effects of the cool summer months seemed to dissipate quickly with the long stretch of sun in September. The 2009 vintage is expected to produce some of the best Pinot Noir in Niagara on the Lake.

This wine is 100% Pinot Noir Clone 115 Old Vines (planted in 1986) which were harvested on October 21, 2009 from the Rickey Bridge Vineyard at a yield of 1.8 tonnes per acre. The vineyard the vines were bunch thinned throughout the growing season in order to reduce the crop load for each vine and the

leaves surrounding the fruit was selectively removed to prevent shading, while ensuring to maintain enough leaves to maximize sugar production and the ripening of the grapes.

THE WINERY

The grapes were approximately destemmed and gently crushed before being transferred into small fermentation vessels for skin contact and fermentation. The grapes remained on the skins for 21 days during which the skins were manually punched down 3 times per day. Once primary fermentation was completed and the caps dropped, the must was pressed and the wine transferred into stainless steel tanks for 5 days of settling after which it was racked into 225L oak barrels. The wine underwent malolactic fermentation in these barrels and aged for a total of 17 months. All of the barrels used were custom made for Cattail Creek Estate Winery according to our specifications using wood sourced from the Nevers, Allier and Tronçais forests of France. Once ageing was complete, the barrels were blended and bottled on April 5, 2011.

THE WINE

An incredibly elegant Pinot Noir with refined notes of red cherries, earthy strawberries, cedar, cloves, plums and cranberries. The supple tannins accentuate the red berry palate with vanilla, cloves and violets on the finish. This wine is a classic match for salmon, tuna, mushroom risotto and soft cheeses. Serve cellar temperature.

Alcohol: 12.5%

Residual Sugar: 4.7 g/L

Case Production: 314 cases

Brix: 23.4°

Retail Price: \$29.95

Licensee Price: \$25.15

Availability: Winery Only