

2018 Au Bon Climat Pinot Noir Sanford & Benedict Vineyard



Au Bon Climat

TASTING NOTES

Lots of ripe berry fruits, new leather, dried herbs, and some earthy nuances in this chiseled, focused Pinot Noir. Medium- to full-bodied with lots of structure and length, this is a terrific, complex, savory Pinot Noir that will unquestionably keep for over a decade.

WINEMAKER NOTES

With a mantle of hard, siliceous chert-gravel covering deep, well-drained soils, combined with the cool climate, this vineyard is a perfect medium for quality Pinot and Chardonnay. We selected grapes from one of the “old vine, own rooted” sections at Sanford and Benedict. After careful hand picking, the grapes arrived at the winery nice and cold. A cold, extended soak and slower, extended fermentation assisted in the gradual extraction of additional aromas and flavours. About 50% was whole cluster fermented. The wine was matured in French oak barrels, 50% new. The wine was gently racked in the late spring and was returned to barrel for a total of 20 months. No fining or filtration was necessary.

WINE SPECIFICS

HARVESTED: Sept. 10, 2019

ALCOHOL: 13.5%

PH: 3.43

ACIDITY: 6.9 g/L

SUGARS: 0

