



## 2020 Golden Retreat Pinot Noir

## Source

Golden Retreat Vineyard in Summerland.

## Winemaking

Pinot Noir clones 667, Pommard, 115 and 777 are each hand harvested as ripening is reached. The grapes are destemmed and cold soaked for approximately 5-7 days prior to fermentation. Fermentation begins spontaneously and the total time on skins is 16-21 days. After gentle pressing, the wine is aged for 13 months in French oak barrels (25% new) and undergoes a spring malolactic fermentation.

## **Tasting Notes**

This is a rich wine with aromas of dried thyme, cocoa, and dense black fruit. Hints of cured meat hide behind complex layers of dark berry compote, plum, and chocolate. The wine is well balanced with a sticky caramel finish.

506 cases produced. Enjoy now or cellar up to 8 years.

Brix 23 at Harvest

pH 3.81

TA  $6.8 \, \text{g/l}$ 

RS  $0.75 \, \text{g/l}$ 

Alc 13.5 %

SKU 667782

SKU 007702

UPC 62699044127