



2021 Coyote Pinot Noir

Source

Pinot Noir grapes sourced exclusively from the Coyote Vineyard in West Kelowna.

Winemaking

Pinot Noir clone 115 was hand harvested, destemmed into small batches and cold soaked for 5-7 days before fermentation by indigenous yeasts. The total time on skins is 16 to 21 days. After gentle pressing, the wine rested in barrel for 13 months in French oak (25% new).

Tasting Notes

A bountiful nose of cherry liquorice, dark plum and ripe raspberry. The palate is enticing with dark cherry, clove, and engrossing notes of cigar box and toasted wood. There is a freshness that gives energy to the fine tannins providing balance to the wine.

Pair with mushroom anything, pepperoni pizza, grilled salmon, sushi.

394 cases produced.

Enjoy now or cellar up to 8 years.

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| Brix | 23 at Harvest |
| pH | 3.56 |
| TA | 6.45 g/l |
| RS | 1.77 g/l |
| Alc | 14 % |
| SKU | 178679 |
| UPC | 626852062831 |