



2021 Golden Retreat Pinot Noir

Source

Golden Retreat Vineyard in Summerland.

Winemaking

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

Tasting Notes

Prominent dark fruit aromas of juicy plum and dark cherry intertwined with notes of nutmeg, clove, and earl grey spices. Bright and supple on entry, with firm tannins that provide backbone and longevity to this wine. The palate opens to complex flavours of cherry, red currant, charred wood, earth, and hints of dried herb.

Pair with lasagna, baby back ribs, salami, smoked guyere.

349 cases produced.

Enjoy now or cellar up to 8 years.

Brix 25 at Harvest

pH 3.56

TA 6.75 g/l

RS 1.85 g/l

Alc 14.9 %

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