



## 2021 PTG

### WINEMAKING DATA

**Harvest Date:** September 21st to October 26th, 2021

**Brix:** 21.3 weighted average

**Blend and grape source:** 100% organically certified estate Pinot Noir (67%) and Gamay Noir (33%).

**Appellation:** VQA Niagara Peninsula

**Alcohol:** 12.6%      **pH:** 3.41

**Residual Sugar:** <2.0/L      **T.A.** 6.51g/L

**Bottling Date:** April 5<sup>th</sup>, 2023

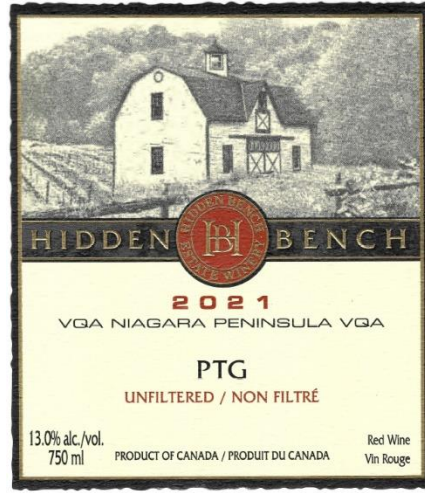
**Oak regime:** 100% French Oak; 20% new, 13% 2nd fill, 18% 3rd fill and balance neutral. Blended in August 2022 and aged in concrete and stainless-steel tanks for an additional 6 months.

**Time in barrel:** 10 months

**Time in Concrete / Stainless Steel Tank:** 6 months

**Un-fined and Unfiltered.**

**Certified Organic by Procert.**



ESTATE SERIES



### WINEMAKER'S NOTES

The grapes were handpicked, sorted and cold-soaked in tank for 5-6 days, during which time a small “saignée” was made to produce Rosé wine and concentrate the skin to juice ratio in the must. With 100% destemmed fruit, fermentation started naturally with indigenous yeasts and the caps were gently submerged twice daily during fermentation. At the end of fermentation, the free run wine was drained and settled in tank before barreling down by gravity. The skins were gently pressed in a traditional basket press. Following 10 months of ageing in barrel the wine was racked and blended into concrete and stainless steel tanks in August 2022. The wine was bottled un-fined and unfiltered to capture its purity in April 2023.

### TASTING

Pouring a brilliant ruby colour, the inaugural vintage of our PTG expresses the best of both Pinot Noir and Gamay Noir. Leading with aromas of fresh and ripe strawberries, black pepper, cherry cola, turned earth and red licorice. On the palate, flavours from the note replay with fresh and tart red berries, subtle savoury spice, and sour cherry concentrate. A bright and vibrant wine, the finish is fruit forward and juicy. Enjoy lightly chilled on the patio with grilled sirloin burgers with caramelized onions and sautéed mushrooms.

### THE GROWING SEASON

Like all vintages, 2021 has its own unique story! The year started with a mild and relatively dry winter which protected buds and increased bud survivability to approximately 90%. The warm Spring led to an earlier than average budbreak coupled with an excellent vegetative growth phase through May and June resulted in early and complete flowering towards the Summer Solstice.

Fruit set was excellent and the larger than average crop was supported by ample moisture and heat during July and August. Our winegrowing team was kept very busy with leaf removal to open the canopy as well as fruit thinning/ balancing throughout the summer and at the end of August we and many other winegrowers anticipated an excellent and incredibly large vintage.

The age-old vigneron's expression that September and October makes the vintage was once again exemplified in 2021! As we prepared for harvest in early September rain events of biblical proportions arrived (500-600mm in Sept./Oct.) caused logistical plans and crop yield estimates to be revisited by our team. The 2021 harvest was a challenge for our team, but we are pleased with the quality that our certified organic, hand harvested and sorted fruit and was able to deliver. 2021 vintage will be remembered as a winegrower's vintage where a nimble approach and attention to detail from vineyard to bottle delivered very good early varietal wines.