



LAB REPORT

PH	3.5
TA	6.2
RS	1.4
ALC	12%

PLACE AN ORDER

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SMALL BATCH.
Big Love.



HARVEST NOTES

For us, making Pinot noir is truly a labour of love. All of our Pinot is produced exclusively with grapes grown by family owned and operated Hugh & Mary Vineyard. The hot summer days and cool nights make this vineyard prime Pinot growing country, The vines range from 13 to 24 years of age and are a mix of clone 667 and 115. The grapes were hand-picked on a beautiful weekend in October by close friends and family.

WINEMAKER'S NOTES

Once the grapes hit the crush pad they were fermented in small, ½ ton lots and cold soaked for 10 days. They were punched down three times a day and then gently basket pressed and aged in 25% new French Oak for 10 months. These barrels were then given lot of attention (think gravity flow and little-to-no pumps)

TASTING NOTES

Fruit forward, balanced, and bright—this Pinot's got it all! This Pinot noir was made in the vineyard and once harvested was made with minimal intervention and maximum farming effort. This pinot delivers loads of raspberry on the nose with hints of tobacco and pepper. The palate is all kinds of cherry, spice, and well, everything nice.

FARMHOUSE SERIES

The quality of these wines is no accident. The reality is, when we say, 'small batch, big love', we really mean it. We have always been passionate about quality. Our grapes are picked by hand, basket pressed, and bottled with care. The small batch nature of our production can be challenging but it also helps us ensure quality at every step of the process.