

ON SEVEN

ESTATE WINERY

2020 Pinot Noir

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HARVEST DATE: September 8, 2020

GRAPES: 100% estate fruit, certified Organic by Pro-Cert

BRIX AT HARVEST: 21.5°

TITRATABLE ACIDITY: 6 g/L

ALCOHOL: 13.8% alcohol / volume

TOTAL PRODUCTION: 14 cases (168 bottles)

VINTAGE

The 2020 growing season and harvest were the highlights in an otherwise difficult year. The winter was cold enough to induce dormancy early, but without the low temperatures that can damage vines. The spring was slightly delayed, but from late May through August, warm, dry weather prevailed. Continued ideal conditions in September resulted in healthy fruit, allowing the winemaker to wait for optimal ripeness before harvest.

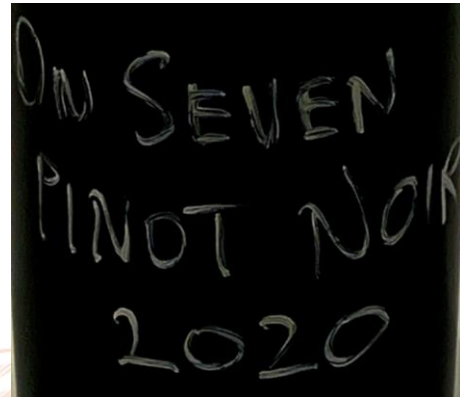
WINEGROWING

The vineyard is composed of calcareous loam and clay soil. This wine was created solely from a 2017 planting of Pinot Noir Dijon clone 115, selected for its mid-palate depth and structure. This clone typically produces complex wines with exotic red fruit, elegant aromas, and good tannic structure.

PRODUCTION

Estate fruit was hand-harvested then wild yeast fermented in a French wooden barrel, with a percentage as whole clusters. Due to the small harvest (i.e., less than a full barrel produced), the wine was then transferred and aged in two small stainless steel vats. After 20 months in steel, the wine was coarsely filtered and bottled.

The wine has not been classified into one of our series, but simply labeled as 'Pinot Noir', given the small production and the decision to not age the wine in wooden barrels.



Also, the wine labels are hand written and the wax capsules are hand applied.

TASTING

Moderately deep garnet with youthful purple highlights. Pure aromas of fresh cherry and red currant, with floral (violet) top notes and bass notes of bay leaf and wet clay. Broad and silky texture, with a dense core of ripe red fruits, and a medium-plus finish with ripe, but still tight tannins, mouth-watering acidity, salinity and wet stone. The minimal oak influence keeps the spotlight on the ripe fruit and mineral character.

ENJOYMENT

With so few bottles made – this is a wine for quiet contemplation. As our first Pinot Noir, and an expression of an exemplary vintage, it offers a glimpse into the character and quality of our vineyard. Share with friends and family who appreciate fine wine, and are curious about the potential of the 'heart break grape' in Niagara. Simply seasoned, grilled red meat or poultry, would be fitting accompaniments.

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