

2021

WHIMSY PINOT NOIR CLONE 777

VINEYARD NOTES

Variety:	Pinot Noir
Appellation:	VQA Lincoln Lakeshore
Brix at Harvest:	19.7°

WINEMAKING NOTES

Harvested on October 8, 2021. Fermented using naturally occurring yeasts in one of our large, old oak foudres with 30% whole cluster. After 24 days maceration time with skins, the wine was pressed and transferred to a mix of French oak barrels for 10 months of aging. Two barrels were selected to create this special Whimsy wine to showcase this specific clone of Pinot Noir.

Alcohol:	12.5%
Titrateable Acidity:	6.4 g/L
pH:	3.65
Residual Sugar:	2.0 g/L
Closure:	Diam Cork



TASTING NOTES

Fresh and inviting, this pale ruby-coloured wine shows pretty aromas of bright red cherries, stewed rhubarb and cloves. A dry palate with vibrant acidity and soft silky tannins. An interesting comparison beside it's sibling wine: 2021 Whimsy Pinot Noir clone 115.

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