

## 2020 Whimsy Pinot Noir Clone 115

**CERTIFICATION:** Certified Organic. Suitable for vegans & vegetarians.

**IN THE VINEYARD:**

Variety: 100% Pinot Noir  
Appellation: VQA Lincoln Lakeshore  
Brix at harvest: 23.9 °  
Hand harvested on: Sept. 27, 2020

**IN THE WINERY:**

Grapes were hand-picked and hand-sorted across a shaker table. Fruit was then destemmed on top of a 30% whole cluster component and allowed to undergo wild fermentation. After 17 days of maceration, the wine was pressed off of the skins and transferred to French oak barrels for 10 months of aging. The two best barrels (one new and one used) from the parcel of clone 115 were selected to make this special SIP club wine.

Residual Sugar: < 3 g/l  
Alcohol: 13.5%  
TA: 6.1 g/L  
pH: 3.6 g/l  
Closure: Diam5  
Cases produced: 49

**IN THE GLASS:**

Violets, allspice, dark cherries and clove lead to a rich palate of fresh fruits and spices. The smaller berries produced with clone 115 brings about an intensity to this wine because of the higher skin to juice ratio. A clone, that will usually bring backbone to a blend of Pinot Noir, shines on its own here.

