

# 13<sup>th</sup>

STREET  
WINERY

## 2012 Reserve Pinot Noir



### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	AJ Lepp, Whitty Vineyards
Grape Variety(ies)	100% Pinot Noir
Brix at Harvest	22.5
Alcohol Content	13.0%
Residual Sugar	4 grams - Dry
Total Production	112 cases

### TASTING NOTES

This expressive Pinot Noir offers notes of ripe raspberry, cherry and dark fruit. The oak aging has added notes of vanilla bean, anise and earthy clove spice. Lush and mouth-filling, the ripe fruit richness surrounds a core of fine Niagara acidity while oak spice and sublime fruit tannins make for a remarkably complex wine.

Serve this wine at 14-16 degrees in large, Burgundy-style glasses with classic pairings such as roasted game or duck breast, rich pork or poultry preparations or with fatty red-fleshed fish. Certainly enjoyable on release but will further develop complexities over medium-term cellaring.

### WINEMAKING NOTES

The fruit for this wine was picked over four separate dates mainly from the AJ Lepp vineyard in Niagara-on-the-Lake with a small percentage from the younger vines at the Whitty Vineyard to the south of the winery on 4<sup>th</sup> Avenue. Each block was hand-picked into small bins and after sorting were destemmed and crushed lightly before fermentation in open top stainless steel tanks. Punching down occurred for the duration of the primary fermentation and then all the AJ Lepp blocks were moved to a mix of 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> fill French oak from five different cooperages, whilst the small batch from the Whitty Vineyard remained in tank. Full malo was completed in barrel followed by ageing on fine lees over 15 months. Winemaker JP Colas sampled all barrels and assembled the final blend which was bottled immediately after a light fining and filtration.

### VINTAGE NOTES

The 2012 grape vintage in Niagara was exceptional from pretty much every point of view. Adequate heat, sunshine and a general lack of precipitation through the late spring pretty much all the way through the extended harvest meant sugar levels were high, tannins fully ripe and flavours nicely developed.

13<sup>th</sup> Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9

905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com