

AURORA

CELLARS

2020 Pinot Noir

Harvest Dates: October 26th - 27th, 2020 | **Alcohol label %:** 13.0 | **pH:** 3.6 |
Acidity (TA): 8.1 | **Residual Sugar (g/L):** 0.0

Growing Conditions

North Unity has changed a bit over the years. It consists of mostly Chardonnay and Pinot Noir. The fruit originally went to still wines, then to bubbly, now back into still products. It trends a few days ahead in ripening most vintages, which made the decision easy this year. #3 has a small one acre Pinot Noir block that was replanted in 2015. Its taken a while to get up to consistency, but it's finally producing fruit that can go into red wine production.

Winemaking

The fruit for this wine fermented in stainless steel tanks for 3 weeks before being pressed off. Pinot Noir is a fickle beast that is difficult to yield expression from. We have found the best approach is to let it be delicate and light, and not try to force it to be something its not.

Aging

14 months in 25% New French Oak

Nose

Classic Bing Cherry on the nose

Palate

Clove and lovely integrated vanilla notes on the finish from barrel aging.

Food Pairing

Given its higher acidity and low tannins, Pinot Noir is a very versatile wine when it comes to pairing it with food. It pairs particularly well with duck, chicken, pork and mushrooms.

