

2007 'OLD VINES' PINOT NOIR  
ESTATE BOTTLED  
VQA – NIAGARA-ON-THE-LAKE



#### PAUL BOSCO'S WINEMAKER'S NOTES

I learned how to make wine in Burgundy so Pinot Noir is in my blood. There are two distinct styles of Pinot in the world of wine: big, jammy fruit bombs typical of hot climates, and a more delicate, nuanced and balanced wine with silky tannins that is more typical in cool climates. Our Pinot Noir most often is described in the latter style. It should remind you of strawberries and violets on the nose with a hint of mushrooms. On the palate the tannins are nicely integrated giving the wine structure and age ability.

#### MIGUEL FONTALVO'S VINEYARD MANAGER'S NOTES

Pinot Noir is known the world over as the "heart break grape" because of how difficult it is to grow well. The slightest bit of moisture in the air can spell trouble so it is critical that we stay vigilant during the growing season. Our sustainable practices mean we are in the vineyards routinely so we can spot the beginnings of a problem and stop it from developing.

Our sustainable practices include never using herbicides; we control weeds by tilling them into the soil where they add nutrients; our cellars are geothermal environments where heating and air conditioning are not needed at any time during the year. These are just a few examples of our environmentally friendly practices both in the vineyards and in the winery.

#### MICHÈLE BOSCO'S FOOD PAIRING

The classic Burgundian pairing of Pinot Noir and locally raised lamb can certainly apply in Ontario with many farmers raising lamb. Try this Pinot Noir with a lamb burger fresh off the grill topped with caramelized onions.

#### TECHNICAL NOTES

HARVEST DATE	September 21
ALCOHOL	13.0%
BRIX AT HARVEST	22.5°
PH	3.23
TA	6.78
CASES PRODUCED	1640
SUGAR CODE	0
LCBO #	256834
PRICE	\$18.95 / 750ml

"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"

— THE BOSCO FAMILY