



2005 Pinot Noir
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TASTING NOTES

A full-bodied and well-rounded Pinot Noir which is reminiscent of an opulent Murcurey from Burgundy. Aging for one year in French oak barrels highlights the cherry and strawberry compote flavours in addition to warm chutney spices and a hint of fresh herbs. Enjoy this fine wine now or cellar until 2009.

SUGGESTED FOOD PAIRINGS

Our 2005 Pinot Noir is a full-bodied, well-rounded and velvety red. It is perfectly paired with a mushroom and brie tart or roasted duck breast with saskatoon berry compote. The classic Pinot Noir pairing is to warm a generous wedge of brie cheese, serve with a fresh baguette and a glass of Bounty Cellars Pinot Noir – ét voila!

#796177 \$19.60/bottle \$235.20/case

WINEMAKER'S NOTES

Harvest Date: October 2005
Blend: 100% Pinot Noir

PH: 3.95
T.A: 6.0g/1
R.S: 0.12g
Alc./Vol: 14.2%

Vinification: Minimal filtering. Eleven months in French Oak barrels. One third were new barrels, 1/3 were one-year-old barrels and 1/3 were two-year-old barrels.

