



Showcase Pinot Noir 2007 'Clark Farm'

VQA FOUR MILE CREEK

"From a single vineyard to a single barrel, Hillebrand Showcase wines are the true expression of our passion for making great wine. Hand made from the best vineyard sites in Niagara, our unrushed approach to winemaking shines through in every bottle."

WINE MAKING

- Hand-picked and hand-sorted Pinot Noir from Clark Farm in the Four Mile Creek sub-appellation of Niagara-on-the-Lake.
- Aged for 14 months in new and older French oak barrels. (limited production of 12 barrels)
- Full malolactic fermentation.

WINE ANALYSIS

- Sweetness Level: (0) Dry, 3.0 g/l
- Alcohol: 13.1%
- Total Acidity: 6.4 g/l
- PID#: 1039193
- UPC#: 0 48162 00451 1
- Retail: \$35.00(+bottle deposit)

FLAVOUR PROFILE

- Garnet colour with a complex bouquet of black cherry, brambleberry, black pepper, dried mushroom, Damson plum and forest floor.
- The drying youthful tannins and moderate acidity of this medium-bodied Pinot Noir will allow the wine to age gracefully through 2012.
- Flavours of juicy black cherries, white pepper spice and earthy notes develop on the palate.
- A dry lingering finish of red cherry, currant and spice.

SERVING SUGGESTIONS

- Serve at a cool room temperature of 16 to 18°C.
- Serve with mushroom based cuisine including, wild mushroom rice stuffing and your holiday turkey; mushroom lasagna; mushroom appetizers, wild mushroom risotto, Portobello mushroom burgers, and mushroom and eggplant pizzas.
- Enjoy with veal chops, duck breast and pheasant.
- Enjoy now through 2012.

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