

S O L V E R O

Pinot Noir

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KOZUKI FAMILY AND GARNET VALLEY VINEYARDS,
SUMMERLAND

TASTING NOTES

Aromas of dark cherry, blackberry and raspberry are layered with notes of rose petal and a hint of baking spice. The palate is generous yet poised, offering vibrant red and black fruit framed by silky tannins and bright natural acidity. Subtle nuances of cocoa and savoury herbs emerge through a long, persistent finish marked by elegance and minerality. 2023 yielded a Pinot Noir of depth and concentration while maintaining the freshness and balance characteristic of Summerland.

VINIFICATION

Five clones from our Garnet Valley Vineyard and Kozuki Family Vineyards were harvested individually at optimum ripeness and fermented in small batches in 1 to 3 ton fermentors. Gentle destemming resulted in whole berries while approximately 35% was done whole cluster. The skin contact was managed with gentle hand punchdowns and pump-overs at least twice per day during fermentation. The wine was pressed off after 2 weeks on skins and aged for 15 months in French Oak barrels (25% new).

FOOD PAIRINGS

This Pinot Noir pairs beautifully with roasted duck, herb-crusted pork tenderloin, wild mushroom risotto, and cedar plank salmon. Its generous fruit profile, savoury complexity, and fine-grained tannins complement dishes featuring earthy mushrooms, roasted root vegetables, and subtle game flavours, while its vibrant acidity provides balance and freshness at the table.

CLONES 115, 667, 777, 828, Pommard

YIELD 2.5 ton/acre

ALC 13.4% | **pH** 3.71 | **TA** 6.55g/L | **RS** 1.0g/L

PRODUCTION 450 cases | **SKU** 415565

