

ON SEVEN

ESTATE WINERY

2023 Pinot Noir

THE PURSUIT ON SEVEN

HARVEST DATE: October 2, 2023

BRIX AT HARVEST: 21.7°

TITRATABLE ACIDITY: 6 g/L

ALCOHOL: 13.0% alcohol / volume

TOTAL PRODUCTION: 71 cases (852 bottles)



VINTAGE

The 2023 Winter season started off on a positive note. It was seasonally cold, but not cold to the point to cause any winter damage to the vineyard. The Spring was equally encouraging: some rain, and pleasant temperature. However, the 2023 season took several wild turns. In May, we experienced a hailstorm. Then, the Summer turned out to be unseasonably cool and wet. This mild and wet season resulted in high mildew pressures in the vineyard. Then, September took another wild turn. Not only was it warmer than normal, but we had a full month of no rain. Between the loss of grapes from the hail, and the steps taken to keep mildew pressures under control, the vineyard was down to one tonne an acre of fruit. But, in the end, the fruit was clean, ripe, and with great acidity.

WINEGROWING

The vineyard is composed of calcareous loam and clay soil. This wine was created from a 2017 planting of Pinot Noir Dijon clone 115, and a 2019 planting of clones 777 and 828. Clone 115 contributes elegant character, with flavours reminiscent of raspberry and red cherry. Clone 777 brings darker red fruit, spice and a more savoury, structured character. And, clone 828 adds aromatic complexity and fine-grained tannins. This clonal blend produces complex wines, elegant aromas, mid-palate, and good tannic structure.

PRODUCTION

Estate fruit was hand-harvested then wild yeast fermented, with a percentage as whole clusters. The wine was then transferred and aged in French oak

barrels (25% new, 75% neutral). After 20 months in barrel, the wines were coarsely filtered and bottled.

'THE PURSUIT' SERIES

This wine is a blend of Chardonnay from distinct French barrels. This blending allows its expression to be greater than its individual parts. 'The Pursuit' series is a classic expression of *On Seven* terroir.

TASTING

Colour - pale garnet. Aromas – moderate intensity of violets, red raspberry, wet clay, fresh bay leaf and dark roast coffee. Palate – richer than indicated by the nose, multi-dimensional with fine, moderate tannins, moderate acidity and satisfying length. A gamy note emerges to complicate the red raspberry and red currant, savoury herbs and restrained oak nuance. Bright, juicy fruit, earthiness and grippy tannins define the finish, indicating that this wine will benefit from 3-5 years of further bottle age.

ENJOYMENT

This wine is best experienced alongside foods where the wine's delicate fruit, savoury complexity, and fine-grained tannins can engage with the dish without overwhelming it. Likely matches include duck, game birds, veal, pork and lamb prepared simply (roasted, grilled or gently braised), or accompanied by restrained jus and mushroom-based sauces. Earthy flavours of wild mushroom, forest herbs, beet, truffle, cranberry, cherry or dried fruit will serve as natural bridges to the wine's character. This wine is also a natural partner with charcuterie and cheeses.

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