



LIPINSKI

2021 PINOT NOIR

WINEMAKER'S NOTES

This wine marks our first to be made entirely from estate-grown grapes. We initiated the process with a twenty day carbonic maceration in stainless steel tanks. Following this, the grapes were destemmed and transferred to concrete tanks for further maceration. Instead of pressing, only the free run juice was used for aging. The wine was first aged in a 2000-liter concrete tank for six months, followed by aging in 1400-liter and 500-liter terra cotta tanks for an additional fifteen months. We bottled the wine unfiltered.

TECHNICAL DATA

A.B.V. 12.6 %
R.S. < 3 g/L
T.A. 5.45 g/L

SOURCE Four Mile Creek - Lipinski Estate Vineyard

HARVEST September 28th

FERMENTATION Ambient + Carbonic

SOMMELIER'S NOTES

This Pinot Noir highlights a classic aromatic profile, bursting with the rich scents of ripe cherry and sweet strawberry, intertwined with the herbaceous aroma of marjoram and the unique earthiness of beet chips. On the palate, it presents as dry yet impressively concentrated, exuding a juicy quality that is both delightful and complex. The finish introduces a subtle hint of oak, adding an extra layer of depth. This wine stands as a fine example of New World Pinot, skillfully balancing traditional complexity with a pronounced focus on earthy nuances. (JL – Nov. 2023)

ESTIMATED PEAK 2025-2030

SERVE 16°C-18°C

