



Deep Creek Wine Estate - 2004 Deep Creek Pinot Noir Estate

Multiple International Gold and Silver medal winner



Only the best Pinot Noir grapes from the 2004 vintage were chosen by our winemaker to go into this great Pinot Noir. Select estate plantings from our Deep Creek Vineyards supplied grapes for this wine. The 2004 growing season was a perfect season for grapes like Pinot Noir, especially in the best sites. Aroma and flavor profiles came out true to character, with a lot of depth and complexity.

The grapes were harvested on November 15 at an average sugar level of 24.5%. Fermentation on the skins was finished after 12 days, and the wine macerated on the skins for a further 18 days before being pressed off. It was barrelled down into neutral French oak barrels, where it matured for 24 months before going back into stainless steel. It was lightly fined, to preserve as much of the typical aromas and flavors as possible.

All winemaking practices at Hainle Vineyards are to international certified organic standards. This means low sulphite levels, and minimal fining and filtration, among other practices.

Full black cherry and dark chocolate aromas characterize this wine. A strong earthy component weaves its thread through the flavors, as well as a soft and firm mouth feel. As a very typical and characteristic Pinot Noir, it matches wonderfully with duck and other poultry, salmon, and many Asian dishes. This wine is drinking very nicely now, and it should cellar well until at least 2020.

This wine is sold directly at the winery or at exclusive Wine stores.

CSPC: 624862119047

Harvest	November 15th 2004
Avg.sugar	2
Bottling	June 12, 2007,
Cases	76
Alc/Vol	12.6 %
Residual sugar	1.0 g/l
Acid	5.8 g/l
Cellar Potential	until at least 2020.