



CEDARCREEK
ESTATE WINERY



Our Wine is Our Word



2006 Platinum Reserve Pinot Noir

CSPC 585711

UPC 778913 066528

TECHNICAL INFORMATION

HARVEST DATES:

October 5
to 30, 2006

FERMENTATION:

14 days,
Pneumatage
2 times daily

AGING:

15 months
French oak

BOTTLING DATE:

March 20, 2008

RELEASE DATE:

July 2008

CASES PRODUCED:

1,372

ALCOHOL:

13.9%

TOTAL ACID:

7.1 g/l

RESIDUAL SUGAR:

3.0 g/l

PH:

3.40

Our very best wines are bottled as Platinum. It's our reminder that the choices we make have to add up to one better than gold. Made from clones 114, 115, 667, and 777, the Platinum Pinot Noir was cane-pruned and cropped to one cluster per shoot. Hand-harvested at CedarCreek and Greata Ranch, we aged the 2006 vintage 15 months in 100% French oak from Coopers, François Frères, Remond, Sylvain and Darguad & Jaegle. Without these details our Pinot Noir wouldn't be Platinum. And the results show in every bottle. On that, you have our word.

WINEMAKER'S NOTES

Fermented in small stainless steel tanks and turned twice daily using 'kathunking' (turning the cap). Barrel aged in a combination of new and one year old French oak with minimum intervention prior to racking. It is also unfiltered to preserve its rich berry flavours.

TASTING NOTES

Medium ruby red in colour with aromas of cherry, coffee, mocha and spice. A medium bodied wine with silky tannins and balanced acidity.

CULINARY NOTES

Recommended with wild salmon, roasted turkey, baked ham, gourmet pizza and juicy hamburgers.

NOTES: