



No. 99

WAYNE GRETZKY ESTATES

2007 ESTATE SERIES PINOT NOIR

Bronze Medal: InterVin International Wine Awards 2009

Natalie MacLean (Nat Decants): 89 Pts.

Gord Stimmell (Toronto Star): 89 Pts.

Estate Series Philosophy

The Wayne Gretzky Estate Series wines have been crafted in celebration of the diversity and excellence of vineyards on the Niagara Peninsula. Each seeks to present a unique combination of varietal character, vineyard origin and winemaking style, creating a wine reflective of its roots and showcasing regional identity.

Winemaker's Notes

The 2007 vintage was a dream for Niagara winemakers. Warm, moderately dry conditions throughout the spring and summer, as well as the absence of the typically inclement weather of fall, allowed for full ripening and physiological maturity across grape varieties. Ontario Pinot Noir has rapidly established itself as a regional variety to watch, gaining recognition both nationally and internationally. This assemblage from proven hillside vineyards along the Niagara Escarpment draws upon the cool climate growing conditions and limestone-rich soil to produce a wine that demonstrates why many are comparing Niagara with premier Pinot producer Burgundy. Nearly ideal vintage conditions helped to protect this variety from its typically high sensitivity to disease and rot, making for fruit with higher than usual ripeness and astounding concentration while maintaining the structural focus, minerality, and firm tannins representative of the selected vineyard sites.

The vinification process was tailored to showcase the purity and power of the harvested fruit. Small batch fermentation with manual punchdown of the cap was undertaken in order to achieve balanced extraction and optimal concentration during the fermentation process. Pressed off skins and racked into French oak barriques in mid-October, the wine was aged for 12 months in both new and old oak. Individual barrel selection for fruit intensity and structural elegance have created a Pinot Noir that exhibits the fine focus and great potential of this classic variety.

Varietal Composition: 100% Pinot Noir

Designation: VQA Niagara Peninsula

Total Acidity: 6.98 g/L

pH: 3.40

Alcohol: 12.5%

Residual Sugar: 2.7 g/L

Fermentation & Ageing: Small batch

fermentation with manual punchdown.

Average of 12 months in 100% French oak

Bottling: 830 cases on February 5th, 2009

Size: 750mL

Closure: Cork

Released:

CSPC #: 129056

Retail: \$21.95 **Licensee:** \$17.73

Available at the WGE Retail Store, Online & VINTAGES

