



LETHBRIDGE

The story of the wine...



2015 Ménage a Noir, Pinot Noir

Winemaking Description: The fruit was hand-picked from vines yielding 1.5-2.0 tonne/acre and 100% destemmed. Wild yeast fermentation took place in a mixture of small 500L open vats with pigeages and 3000L wooden fermenter with daily pump-over. The wine was pressed straight to barrel (10% new French oak, 90% older French oak) for natural malolactic fermentation.

Tasting Notes: Enticing crunchy cherry, plum and berry aromas with some funky, earthy, and forest-floor traces. Lively, rich flavours, silky tannins and elegant 'mouthfeel' with a lingering fresh finish.

Vintage:	2015
Other vintages:	2004 - 2015
Grape variety:	Pinot Noir
Bottled:	January 2015
Alcohol:	13.5%
Cellar potential:	3-4 Years
Cellar door prices:	\$30