



CELLAR CRAFT
INTERNATIONAL

Summer 2009 Limited Release

VENETO, ITALY PINOT NERO *(Pinot Noir)*

Pinot Nero (Pinot Noir) achieves its full potential in cooler climates where over-cropping and over-ripeness are lesser concerns. Italy's Veneto Region, located in the North-East of the country, has higher elevation vineyards where the climate is influenced by the Alps and has excellent conditions for this regal grape. Winemakers in the Veneto generally have embraced modern, sophisticated winemaking techniques to a greater degree than elsewhere in Italy, and have become masters at highlighting the most appealing character in their Pinot Nero. In fact, Pinot Nero has DOC status in many vineyards.



This Limited Release offering is similar to our popular release in 2006 but this time is fermented on virgin, South African Pinotage crushed grapes (Pinotage was developed as a cross of Pinot Noir and Cinsault grapes and retains much of the desirable character of Pinot Noir).

This medium to full-bodied wine exhibits the typical Pinot Nero profile of woody mushroom and cherry aromas with flavours of strawberry, raspberry, spice and tea. The wine has nice balance defined with fresh acidity. The Pinotage crushed grapes add to the cherry notes while introducing currant, blackberry and banana impressions.

The wine ages on Hungarian oak cubes which impart vanilla and very subtle toastiness while refining the gentle tannins.

In today's global world of wine, Pinot Noir has expanded far beyond Burgundy with fine examples now coming from all corners of the wine world. North Americans have embraced all of these examples with a fervor that has made Pinot Noir the hottest wine of the decade. We hope that you will take this opportunity to discover, or revisit, Cellar Craft's version of Italy's Pinot Noir.

Age: 6 – 24 months

Food Pairing: Very food friendly. Serve lightly chilled with poultry, pork, veal, salmon, white beans, root veggies, mushrooms. Can go well with Asian dishes. We think tomato sauced foods are best avoided.

