

BC GUILD OF WINE JUDGES

November 2024

CLASS (E2 Dry Red Pinot)

Presented by Tania Bourgoin, Nanaimo

AFTER READING THESE NOTES YOU SHOULD KNOW:

1. **Heartbreak Grape!** Maybe not so in consideration of our disastrous British Columbia 2023/24 Winter, where many of our Okanagan grape vines have not survived the cold snap, it seems that the Pinot Noir vineyards have fared well and will produce fruit next season. Many wineries that have pulled vines have decided to replace other varietals with Pinot Noir.
2. Pinot Noir in French translation means Pine Black in reference to the pinecone shape of the grape clusters growing on the vines.
3. Pinot Noir is the most versatile red wine. Can be the perfect choice for any type of meal and every type of wine drinker.
4. Tenth most planted grape varietal and has 1000 different clones. It is almost always planted close to its relative varietal Chardonnay, to which it is a parent grape.
5. Known by names; Pinot Noir, Bourguignon, plus named on bottle by region in France, Savagnin Noir (FR SZ), Modri Pinot (SV), Pinot Nero, Pignola (IT), Spätburgunder, Blauburgunder (GR), Klevner (AS), Nagyburgudi (SV)
6. One of the main grapes that undergoes whole cluster fermentation, to add structure & complexity.
7. Best served slightly chilled in a fish bowl style glass, to hold its delicate aromas.

BCAWA DEFINITION OF CLASS (E2) - (Dry Red Pinot)

Wines in the Dry Red Pinot Class must contain at least 85% of one or more of the following varietals: Pinot Noir, Pinot Meunier or Gamay Noir. Ideally, these wines exhibit fruity attributes and may be at their peak when young. The best mature examples demonstrate complexity and finesse while retaining substantial fruit.

Technical Characteristics:

Ingredients: Grapes
Alcohol: 11-15%
Colour: Medium red to garnet
Sugar: 0.0-1%
Specific Gravity: 0.99-0.994
Acid: 5.0-7.0g/L
pH: 3.3-3.8

HISTORY:

One of the Noble Grapes. Origins dating back to first century AD. It's believed that the Roman's brought the grape with them as they expanded their empire. One of the oldest varietals, over 1000 years older than Cabernet Sauvignon.

GEOGRAPHY:

Grown around the world in mostly cooler climates. Most known for being the grape of Burgundy, France.

REGIONS / COUNTRIES WHERE GROWN:

Argentina, Australia, Austria, Canada, Chile, UK, France, Germany, Italy, Moldova, New Zealand, Slovenia, South Africa, Spain, Switzerland, and the U.S.

VARIATIONS IN STYLE:

Warmer climate=Bright/Fruity, more body

Cooler climate=Earthy/Spice, lighter body

THE WINE:

Light to medium bodied with lower tannins and high acidity.

Flavours and aromas: raspberry, cherry, mushroom, vanilla, hibiscus, black tea, cola, licorice, forest floor, tobacco, barnyard, leather and even clove.

FOOD PAIRING:

Duck, Mushroom Sauces/Pasta/Risotto, Wild BC Salmon, Grilled Tuna, Roasted Pork Loin, Beef/Bacon/Garlic dishes, Comté Cheese, Chocolate Covered Strawberries

THE FLIGHT:

Comprised of Pinot Noir New World wines from both the Northern and Southern Hemispheres, including BC vintages. I am pleased to share with you a wine from one of my favourite BC Wineries that create passion driven Pinot Noir.

LIST OF REFERENCES:

winefolly.com, decanter.com, The Oxford Companion to Wine-Jancis Robinson, WSET Text books

SUMMARY:

Many of the New World Wineries/Winemakers produce Pinot Noir with old world tradition with the new world ambition.