

2023
Reserve Pinot Noir

Wine and Viticulture Notes

2023 was another bountiful year for us at Chain Reaction Winery with a warm, near perfect growing season. We are also grateful to be largely unaffected by the severe winter event in December 2022. As we continue to focus on quality and not quantity, production of this, our finest Pinot Noir, was limited to only 223 cases.

This wine is a blend of two clones - 115 (67%), which provides structure and intensity and 943 (33%), which provides elegance and finesse.

This robust New-World style Pinot Noir has alluring aromas of stewed plum, cassis, soft violet and forest floor. With some aeration, enticing caramel notes develop. The palate is complex and mirrors the nose with some added notes of red cherry, cranberry, dried thyme and a touch of subtle leather. Moderate but well integrated tannins get more silky with decanting. As this wine is bolder than most Pinots, we find it can be paired with heavier proteins, like steak, wild game and duck. This is one that will age very gracefully in the cellar and is just at the beginning of its journey.

Technical Information

CSPC/SKU	379988	Wholesale Price	$27.49
Acid	5.4 g/L	pH	3.78
RS	2.6 g/L	Alcohol	14.3%
Production	223 cases	Variety	Pinot Noir
Vineyard	Naramata Bench (Estate vineyard)	Harvested	Sept. 12/21, 2023
Bottled	Dec. 18, 2024	Listing Status	Winery online / direct

Winemaking

- The grapes were hand harvested, gently destemmed, and left as whole berries to cold soak for three days.
- Wild fermented, then finished by fermenting with a select yeast strain, not exceeding 25 degrees.
- Aged 10 months in a combination of 500 litre large format French oak puncheons and French barrels.
- Finished wine was unfined and unfiltered.

Chain Reaction
WINERY

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