



HUFF ESTATES

A GROWING TRADITION IN PRINCE EDWARD COUNTY

### WINE SPECS

Vintage	2018
Varietal	100% Pinot Noir
Sugar (g/L)	5.7
Alcohol	12.0%
Brix at Harvest	20.0
Aging	4200L Oak fermented and aged for 10 mth.
Vineyard	Prince Edward County
Production	475 cases

### FOOD PAIRINGS

Smoked, grilled or lightly charred

Earthy flavours - mushrooms, root vegetables, lentils, garlic.

Asian Cuisine - sweet salt combos such as peking duck, hoisin glazed pork roast

Fish - tuna, swordfish and salmon

Cheese - brie, aged goat, aged cheddar

### CELLARING TIPS

Cellar through to 2024

## 2018 PINOT NOIR RESERVE

### TASTING NOTES

#### DELICATE and PERFUMED

A striking light berry red in colour. This '18 vintage reflects a lean and clean chassis offering a nose that floats berries and cherries ( plum, cherry, strawberry) components along with a savoury spiciness. Recurring forest black and red berry flavours make their mark enlivened with youthful tannin. Fashioned to give pleasure. Now...get back to your glass.

D'un belle couleur rouge rubis, notre pinot noir 2018 développe d'élégants arômes de fruits rouges, de cerise avec une très légère touche épicée. En bouche de belles saveurs de fraise des bois et de mûre soutenuent par une structure tanique tout en finesse. A boire frais cet été!



# \$40