



#### Winemaking Notes:

Hand harvested and double sorted in the field and at the winery. Whole cluster fermentation, carbonic for 5 days and then foot trodden. Pump overs lasted for 10 more days then pressed off and blended to finish ferment in tank and transferred to our very best barrels for 10 months of barrel aging. 33% new barrel with the rest neutral or 1-2 years old.

#### Vintage Notes:

Challenging start to the season - early Spring threats of frost - atypically humid and wet season to late August - thereafter to harvest date (Oct 3) warm, sunny and with clear days and cool nights led to exceptional quality. Some say the vintage is made in September and September-October 2023 was spectacular indeed!

# 2023 Aurelia Series Pinot Noir

VQA Prince Edward County  
\$65 Retail  
\$55.25 Licensee

\*Pricing is exclusive of bottle deposit and tax.

12% alc./vol.  
RS 0.2 g/L  
PH 3.66  
**98 Cases Produced**  
**Natural Cork Closure (Diam)**  
**Brix at Harvest 21.9**  
**Vineyards - Grange Estate**  
**Harvest Date: October 3, 2023**  
**Release Date: October 1, 2024**

#### Tasting Notes:

Beautiful, silky Pinot expressing black plum and deep black cherry fruit, earthy forest floor and beetroot typicity. Ethereal, lively and expressive. Bright acid and chewy tannins build out an age worthy wine to be enjoyed both now or for many years to follow.

*Our Estate Vineyard is situated across 100+ acres of diverse natural lands. The 5 vineyard blocks cover an area that is varied in soils, ecology, and even weather - offering a unique terroir which influences our wines' range of character and complexity. Our Estate Series wines are crafted from our grapes picked from multiple blocks across the property.*

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