

## HOLMES PINOT NOIR

**Vintage:** 2006  
**Appellation:** Nelson, New Zealand  
**Varietal:** 100% Pinot Noir  
**Alcohol:** 13%  
**pH:** 3.64  
**Winemaker:** Steve Gill

**Organic  
Certificate:**

Grapes and facilities have been certified by Bio-Gro New Zealand and are compliant with the National Organic Program (NOP) of the U.S.D.A.



**Winemaking:** The Pinot Noir is made in an elegant appealing style which can be enjoyed when young but will also benefit from a little cellaring allowing it to develop more complex characters. Grape bunches were thinned and hand harvested to maximize flavors and fruit quality. The fruit was crushed and de-stemmed and transferred to open fermenters. After a period of cold maceration for 4 days the juice was inoculated for fermentation. Regular hand plunging over 10 days was carried out in the winery. Approximately, 70% of the juice was transferred into a mixture of French oak barriques with the remainder being held in tanks. Holmes wines are carbon negative and the vineyard and winery are managed through their Environmental Management Plan. Estate bottled.

**Filtration:** “Our red wines are minimally filtered to preserve quality and flavor. As with many top-quality red wines, expect a slight deposit in the bottle, particularly as the wine ages. Careful pouring is usually sufficient to avoid sediment in the last glass of wine but decanting might be preferred.”

**Notes:** Aromas of savory spice, chary oak and plum. On the palate, raspberry and cherry flavors are backed by overtones of forest floor, violet and spice. Very smooth finish. Pairing suggestions: grilled or poached salmon, marinated lamb or braised mushrooms.



VEGAN AND MADE WITH ORGANIC GRAPES

ORGANIC VINTNERS  
YOUR ORGANIC WINE SPECIALIST; 800-216-3898