



CANOPUS

PINTOM PINOT NOIR 2020

ORIGIN

El Cepillo, Uco Valley, Mendoza, Argentina.

VARIETIES

100% Pinot Noir.

VINEYARD

From 1 hectare of 12-year-old vines planted on calcareous alluvial rocks, sand and limestone at 1080m elevation.

VINIFICATION METHOD

The grapes were harvested by hand and vinified separately: overall, there's about 30% whole cluster (some parcel vats are 100%, some are 0%). Fermentation took place in small plastic vats, and after fermentation finished the wines were raised for 12 months in used 225L French oak barrels. Bottled without fining or filtering and rested for 10 months in bottle.

PROPERTIES

Alcohol: 12.5%
Total Sulfur: 55mg/l
Bottles Made: 4000.



PRODUCER PROFILE

Gabriel Dvoskin founded Canopus in 2010 upon returning to Argentina after travelling the world as a journalist and working harvests in Burgundy and Friuli. After some searching, he found what he was looking for in the southern Uco valley: a cool vineyard site at 900-1050m elevation, with calcareous soils, suited to organic and biodynamic agriculture. The project acquired organic certification in the mid-2010s and is currently pursuing biodynamic certification. In the cellar, Gabriel employs only neutral vessels: primarily concrete, but also used barrels, and amphorae from *tinajero* Juan Padilla in Spain. He almost always includes some portion of the stems during fermentation, making some wines 100% whole cluster, but more commonly employing tea-like infusions of whole-cluster bunches in destemmed juice. But the goal is always to reflect the place and to translate the character of his carefully farmed fruit without excessive embellishment in the cellar – to make wines of terroir, rather than wines of technique.

VINTAGE REPORT

2020 was a dry year with a few heat waves during the summer. Most of the struggle was in protecting the grapes from heat stress, but yields and quality were good at harvest.

josepastorselections.com