
THE FARM

MASON VINEYARD PINOT NOIR 2020

VQA Twenty Mile Bench

Cases Produced: 96

Retail Price: \$50.00

pH: 3.71

TA: 6.2 g/l

RS: Less than 1.1 g/l

Alcohol: 12.5%

Oak: Fermented and aged in barrels ranging from new (23%) and 2nd fill to completely neutral

THE FARM

“The Farm” is a 10-acre vineyard in Niagara’s Twenty Mile Bench, planted to Pinot Noir. The property is rooted in traditions of gathering family & friends, and where Peter and Dora Neudorf call home. The cellar door opens once a year for guests to taste new releases, and enjoy live music and local food.

THE VINEYARD

This vineyard is about 10 kilometers from the Neudorf Vineyard and allows The Farm to work with two distinct terroirs within the Twenty Mile Bench appellation. Over the past six years, the twenty-five-year-old vines on the Mason Vineyard have received careful restoration and countless hours of nurturing to bring the vineyard back into balance. This 5-acre plot has all three Pinot Noir clones planted (667,777,115). The Farm and the Mason Vineyard have been working together since 2014.

THE WINE

The grapes are handpicked and hand sorted and undergo a wild fermentation (both primary and secondary) with a cold soak and a long maceration on skins post fermentation. Eighteen months of ageing in French oak and bottled in April, 2021. A hands-off approach is taken with this wine to allow the vinification process to occur naturally and let the wine express its true identity.

The nose and midpalate of this wine lean more towards stewed cherries, ripe strawberries, baking spice and sarsaparilla. A solid backbone with good tannin structure that will soften with additional bottle ageing.



For more information, visit thefarmwines.ca

