

FROMM Pinot Noir Fromm Vineyard 2021

Viticulture

No herbicides, pesticides or systemic fungicides used. Only approved natural fertilizer applied. Vineyard certified organic (BioGro).

Winemaking

Hand-picked between March 10th and 24th. 100% destemmed and "wild yeast" fermented with a high portion of whole berries. 28 days total time on skins. Matured for 17 months in used Burgundian oak barrels before racking into stainless steel tank for a further 2½ months prior bottling without fining or filtration.

Wine facts	Grape variety	Pinot Noir
	Bottled	December 2022 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	1129 bottles and 6 magnums
	Cellaring potential	2035
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	16° - 18°
Wine analysis	Alcohol	13.0%
	Total acidity	5.4 g/l
	рН	3.60
	Residual sugar	less than 1 g/l

Winemaker's comments

This wine greets you with a transparent dark red colour followed by complex red and blue Pinot aromas with a fine floral lift, underpinned by subtle forest floor notes. The palate exudes a delicate minerality as well as a seductive inner mouth perfume that leads into a blend of red cherry and earth/spice flavours, supported by very fine tannins. This is a classic Fromm Vineyard Pinot Noir from an excellent vintage, refined and understated.

Food match

Beautiful with venison, wild game, beef, lamb, vegetarian dishes, cheese and charcuterie, chocolate.



FROMM Winery, January 2023