

**Le Clos Jordanne****2004 Pinot Noir, Le Clos Jordanne Vineyard
(Twenty Mile Bench)**

One of the Single Vineyard designated wines of this fledging Niagara star Pinot producer, [Le Clos Jordanne](#) comes from the main vineyard that surrounds the eventual (one hopes) location of the Frank Gehry designed winery. For now the wines are vinified in a warehouse alongside the QEW highway, which flows (some would say overflows) with vehicles from Toronto through the Niagara Region to the US Border.

In this case, unlike Burgundy where "Clos" typically means an actual stone wall, the vineyard is enclosed by woods and the Niagara Escarpment, the long, skinny, rocky hill that runs hundreds of

kilometers North to South, and is the main reason why this region can grow grapes – or peaches and cherries for that matter – at all.

Le Clos Jordanne is very forward on the nose with spice, mineral, cedar, warmth, and the minty herbal character that all the Le Clos Pinots possess. In the mouth it is all bright cherry fruit, with fullness, fresh acidity and ample tannins. It is quite a mouthful, and very Burgundian, as also noted by Appellation America's Regional Correspondent Tony Aspler, who found it "reminiscent of a Gevrey-Chambertin."

Reviewed May 17, 2007 by [Craig Pinhey](#).

THE WINE

Winery: [Le Clos Jordanne](#)
Vineyard: Le Clos Jordanne Vineyard
Vintage: 2004
Wine: Pinot Noir
Appellation: [Twenty Mile Bench](#)
Grape: Pinot Noir
Price: \$35.00

THE REVIEWER**Craig Pinhey**

Craig Pinhey is a professionally certified Sommelier, educator, wine judge, and wine writer. He is the provincial wine columnist for the *New Brunswick Telegraph Journal*, appears regularly on CBC Radio, and is a longstanding columnist for *East Coast Living*, *Progress Magazine*, [\[here\]](#) and Aliant.net. He prefers wines with mineral and earthy notes, distinct varietal fruit and regional character, and moderate alcohol so he can drink more of it.