



PINOT NOIR

If you're still deciding the wine to go with your Thanksgiving dinner, then here's the perfect page to take to your local liquor store, whether you're planning to make a turkey meal, a roast ham, a beef dinner, poached or grilled salmon, or a mushroom pasta! There can be no wine more food-friendly than pinot noir, and there's some beautifully made and delicious examples here. It's encouraging too to see newer wineries right up at the top alongside tried and trusted, long-time favourites. *Linda Garson*



BEST IN CLASS TIE

**PEAK CELLARS
2019 PINOT NOIR**
Okanagan Valley, British Columbia
\$40-45 CSPC 838304

**LA CREMA MONTEREY
2019 PINOT NOIR**
Monterey, California
\$32-36 CSPC 737431





JUDGES SELECTION



Oregon Territory 2018 Pinot Noir
Oregon, United States
\$29-32 CSPC 873420



Hahn Founders 2020 Pinot Noir
Central Coast, California
\$25-28 CSPC 743982



Murphy-Goode 2019 Pinot Noir
California, United States
\$26-30 CSPC 739671



LUI 2020 Pinot Noir
Mendoza, Argentina
\$26-30 CSPC 852291



Tread Softly 2021 Pinot Noir
South Australia
\$18-21 CSPC 837589



FRUIT WINES

Fruit wine is often an under-appreciated category, which is a shame as people do not realize what they are missing until they are poured a glass! This year we tasted a variety of different fruits and the Best in Class award went to a yuzu wine from Japan. Yuzu is a like a lively combination of lemon, grapefruit and orange - wonderful in a spritzer with either a splash of sparkling wine or soda water. *Laurie MacKay*

BEST IN CLASS

SHIN PREMIUM YUZU WINE
Katsuragi, Japan
\$33-35 CSPC 801668





**Monte Creek Winery
Split Decision**
British Columbia, Canada
\$24-27 CSPC 831258



**Birds & Bees Big Tease
Raspberry Organic Fruit Wine**
Alberta, Canada
\$20-22 CSPC 731365



**Monte Creek Winery
Blueberry**
British Columbia, Canada
\$22-24 CSPC 261644

