



2007 ESTATE PINOT NOIR

WINEMAKING DATA

Harvest Dates: 10th – 25th of September, 2007

Blend and grape source: 100% Estate grown Pinot Noir from Locust Lane, Felseck and Rosomel Vineyards

Alcohol: 13.3% **pH:** 3.55

Residual Sugar: 0.6g/L **T.A.** 5.8 g/L

Bottling Date: March 28th, 2009

Un-filtered, un-fined

WINEMAKER'S NOTES

We exposed all bunches to sunlight at fruit set with leaf removal on both sides of the canopy to maximize fruit ripening. Green harvest was performed at the first sign of véraison and we only left the best 12 bunches per vine in order to promote ripening, concentration of flavours and the expression of terroir.

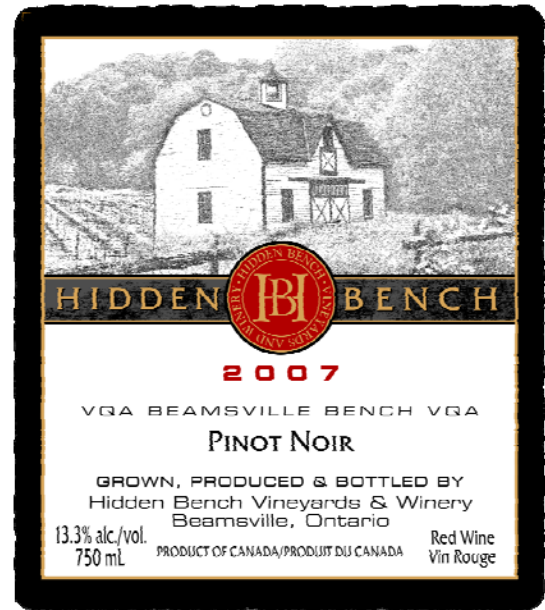
The grapes were handpicked, double hand sorted and cold-soaked for 7 to 8 days. The wine was fermented with native yeasts with hand-plunging of the skins between one and four times a day during fermentation. The wine was drained by gravity, directly into barrels, at the end of fermentation and the skins were gently pressed in a traditional basket press. The Pinot Noir spent 14 months in French oak and was aged a further 4 months in stainless steel barrels. From harvest to bottling, the wine was neither pumped nor filtered and no fining agents were used.

TASTING

This wine has a lively, dark ruby colour. The lifted nose shows complex aromas of wild raspberries, fresh black cherries, blueberries and vanilla with a touch of leather. The 2007 Estate Pinot Noir has a rich and fleshy body with a firm structure from well-integrated grainy tannins. The palate shows excellent concentration of dark cherries, blackberries and vanilla. This elegant Pinot Noir has a persistent finish and great potential for ageing.

THE GROWING SEASON

The 2007 vintage can be characterized by warm and extremely dry conditions for most of the growing season. We had near drought conditions as precipitation was much lower than normal and our vineyards missed all of the severe weather and thunderstorms during the summer months. The HB wines of the 2007 vintage are big, bold and extremely concentrated but are still classic examples of our Beamsville Bench terroir.



ESTATE SERIES \$45

April through August provided us with above average temperatures, sunshine and extremely low amounts of precipitation. These almost ideal weather conditions precluded a great amount of disease pressure in the vineyard but, in certain cases, the lack of water caused the younger vines with less developed root systems and even some of the older blocks to have some water stress. We countered this lack of water with extreme green harvest early, in the older blocks, and manual irrigation of the younger plantings. These practices were successful and we were able to maintain the health of our vines and bring our crop to an early véraison.

Harvest weather was near perfect with very warm months for September and October and we also received below average precipitation which permitted an early harvest. We were pleased to receive a substantial rainfall at the end of September as we had not had any substantial rain since the beginning of June.

The warm weather and the low rainfall during the entire growing season and harvest gave us an extremely small crop of exceptionally good quality fruit. Berries and bunches were very small but the maturity was complete with a pervasive concentration of flavors. The 2007 vintage has produced red wines which may be the benchmark for years to come.