



2008 ESTATE RIESLING

WINEMAKING DATA

Harvest Dates: 1st to the 20th of October, 2008
Blend and grape source: 100% Riesling fruit from Locust Lane, Felseck and Rosomel Vineyards
Alcohol: 11.0% **pH:** 2.92
Residual Sugar: 10.7 g/L **T.A.** 9.7 g/L
Bottling Date: March 18th, 2009
Filtered

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 left only the best bunches in order to promote ripening, concentration of flavours and expression of the Beamsville Bench terroir.

The grapes were handpicked, hand sorted and lightly whole bunch pressed. The juice was cold settled for 21 days and then the juice was racked and warmed to 20 degrees Celcius. It took three weeks for the native yeast to start fermentation and fermentation lasted 3 months. The wine was filtered before bottling.

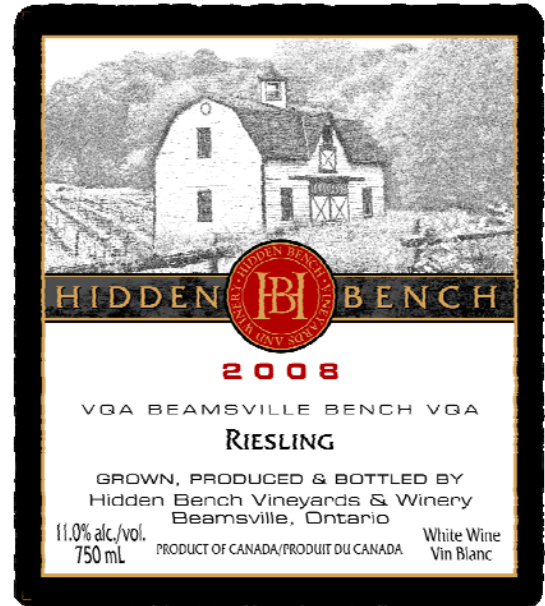
TASTING

Brilliant appearance with pale yellow straw colour. The Estate Riesling displays intense beeswax nose with pink grapefruit, Meyer lemons and aromatic white flowers. The palate is rich with beautiful Riesling purity and seamlessness. The wine has a generous mouth feel and offers flavours of honey and yellow grapefruit. This is an ideal food wine, showing some tension on the palate from the acidity and delivering a persistent, fresh dry finish.

THE GROWING SEASON

The 2008 vintage provided us with a long, late, ripening season with overall temperatures slightly higher than normal and with a good amount of bright sunshine which helped us achieve near perfect maturity levels for most varieties.

We had a good start to the growing season with slightly above normal temperatures and a perfect amount of precipitation for April and May. June was slightly warmer than average but the rainfall was also 52% higher than average.



ESTATE SERIES \$24

July and the first half of August were challenging months with more precipitation than normal and with temperatures a bit cooler than average. This precipitation, combined with high humidity levels, set perfect conditions for higher disease pressures. Precise, world class viticulture practices, in particular, canopy management practices including manual bud and shoot thinning, as well as leaf removal, permitted us to stem these disease pressures effectively.

The beautiful growing conditions of the last two weeks of August and the first week of September were a great relief and played a capital role in setting the foundation for this very impressive vintage.

The excellent véraison period lead into a September and October which offered us near perfect conditions for a long, cool, ripening period, permitting us to produce elegant wines with great balance, beautiful aromas and flavours with an exceptional sense of terroir.