



2008 FELSECK VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: 30th of September, 2008

Blend and grape source: 100% Pinot Noir from the Felseck Vineyard

Alcohol: 13% **pH:** 3.58

Residual Sugar: 0.66 g/L **T.A.** 6.27 g/L

Bottling Date: March 25th, 2010

Unfined, Unfiltered.

WINEMAKER'S NOTES

The vines for this wine were meticulously maintained to maximize fruit ripening. All Pinot Noir bunches were exposed to as much light as possible through leaf removal to promote maturation and flavour development. 'Green harvest' – meaning the elimination of under-ripe bunches – was performed at the first sign of *véraison*. '*Véraison*' is the colour change from green to red for Pinot Noir berries. A meager 10-12 bunches per vine were left to hang in order to encourage ripening, concentration of flavours and expression of our Beamsville Bench *terroir*.

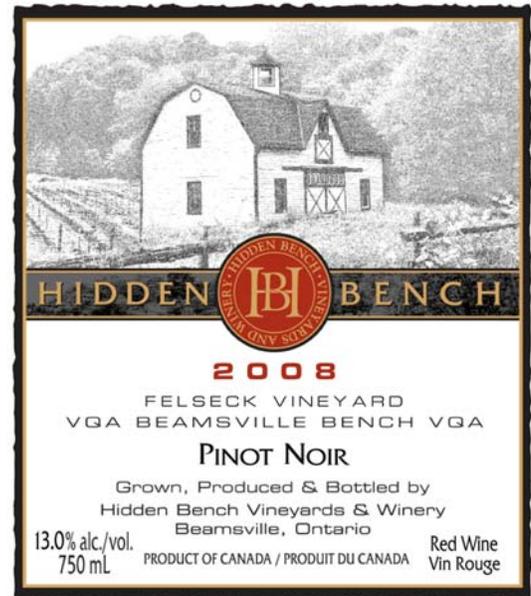
The grapes were handpicked, sorted twice, de-stemmed and chilled for 7-10 days – this cold-soak encourages fruit flavours. The wine was fermented with native yeasts and the skins were hand-plunged one to four times daily during fermentation to balance extraction with finesse in the finished wine. Gravity was used to directly fill barrels at the end of fermentation and the skins were gently pressed in a traditional basket press. This Pinot Noir spent 12 months in a mixture of new and older French Oak barrels and aged a further six months in small stainless steel barrels. The wine was neither pumped, filtered nor fined.

TASTING

The dark ruby red 2008 Felseck Vineyard Pinot Noir offers up superb aromas of classic sour cherry, earthy beetroot, cherry wood and a smoky minerality. The dark, berry fruit palate is rich, dense and well rounded by silky tannins. This Pinot has enough structure to age well over the next 5 to 7 years.

THE GROWING SEASON

The 2008 vintage provided us with a long, late, ripening season with overall temperatures slightly higher than normal. We had a good start to the growing season with slightly



TERROIR SERIES
\$48

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.

July and the first half of August were challenging months with more precipitation than normal with temperatures a little cooler than average. This precipitation, combined with high humidity levels, set perfect conditions for higher disease pressure. 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 pivotal role in setting the foundation for this very impressive vintage.

The excellent *véraison* period led into 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*.