



2008 ROSOMEL VINEYARD FUMÉ BLANC

WINEMAKING DATA

Harvest Dates: 5th of October, 2008
Blend and grape source: 100% Rosomel Vineyard
Sauvignon Blanc
Alcohol: 12.6% **pH:** 3.31
Residual Sugar: 2.05 g/L **T.A.** 7.75 g/L
Bottling Date: May 28th, 2009

WINEMAKER'S NOTES

The vines for this wine were maintained to best express Sauvignon Blanc character. All grape bunches were exposed to sunlight at fruit set with leaf removal on the East sides of the canopy to maximize fruit ripening. Green harvest – the elimination of under-ripe bunches – was performed at the first sign of véraison. Véraison is the point where Sauvignon Blanc berries turn from green to golden colour. These steps in the vineyard help promote ripening, flavour concentration and to best express our Beamsville Bench *terroir*.

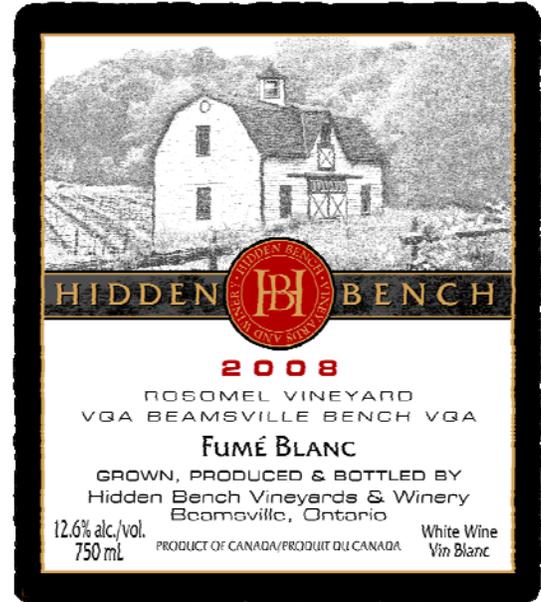
The grapes were handpicked, sorted and whole bunch pressed. The juice was cold settled for 48-72 hours and then racked of its heavy lees. After warming the juice it was transferred to barrel via gravity. The wine was fermented with native and commercial yeasts at 24-26 degrees Celsius. Lees were stirred weekly during ageing to add texture and body. The wine was blended in April 2009 prior to bottling.

TASTING

Rich, golden hay colour with a pungent, complex nose of cut grass, dried Provence herbs, currant buds and a sweet, smokey minerality. The palate is supple, generous and luscious with flavours of pink grapefruit, passion fruit and dried herbs. This Old World style Fumé Blanc has elegant structure, a rich body and great length.

THE GROWING SEASON

The 2008 vintage provided us with a long ripening season with temperatures slightly higher than average. Bright sunshine helped us achieve near perfect maturity levels for most varieties.



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The growing season started with above normal temperatures and a perfect amount of precipitation for April and May. June was slightly warmer than average but rainfall was also 52% higher than average.

July and the first half of August were challenging months with more precipitation than normal and temperatures cooler than average. This precipitation, combined with high humidity levels, set conditions for higher disease pressures. Precise, world class viticulture permitted us to stem these disease pressures effectively. Rigorous canopy management practices to remove extra shoots and leaves on every vine were critical to growing the best quality fruit.

Beautiful weather during the last two weeks of August and the first week of September were a great relief and played a pivotal role in capturing this impressive vintage.

The excellent *véraison* period led to near perfect conditions for a long, cool, ripening period which permitted us to produce elegant wines with great balance, beautiful aromas and flavours that reflect their *terroir*.

