



## 2009 ESTATE RIESLING

### WINEMAKING DATA

**Harvest Dates:** 3<sup>rd</sup> - 8<sup>th</sup> of October, 2009  
**Blend and grape source:** 100% Riesling fruit from Locust Lane, Felseck and Rosomel Vineyards  
**Alcohol:** 11.5%      **pH:** 2.87  
**Residual Sugar:** 12.52 g/L   **T.A.** 12.7g/L  
**Bottling Date:** March 24<sup>th</sup>, 2010  
**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 whole bunch pressed lightly. The juice was cold settled for 21 days and then the juice was racked and warmed to 20 degrees Celsius to induce fermentation. It took three weeks for the native yeast to start fermentation which lasted almost 4 months. The wine was then filtered before bottling.

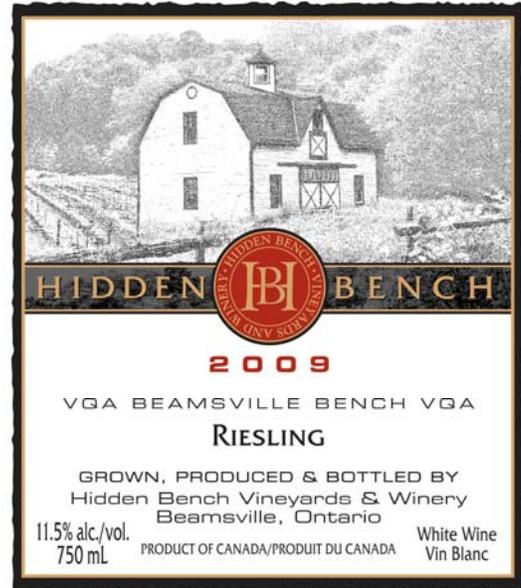
### TASTING

The 2009 Estate Riesling shows an intense citrus nose of lime and yellow grapefruit. Pure and brilliant acidity balances a juicy grapefruit palate. This well-balanced wine shows beautiful concentrated flavours and a long, lingering mineral finish.

### THE GROWING SEASON

The 2009 vintage can be characterized by the saving grace of the warmth of late August and the month of September. This six week period turned a challenging growing season into a classic. Overall seasonal temperatures were lower than historical averages while precipitation levels were higher. This required meticulous attention to detail in the vineyard with extreme yield management to ensure our fruit achieved the highest possible maturity.

April, May and June were cool months with more rain than the same period over the last 5 years – 325 millimeters in a 90-day period!



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New vineyard plantings benefited from this moisture, while our existing blocks required more attention than normal to limit vigor.

In July it was evident that extreme yield management was required to ensure the best quality fruit. Green harvesting, the removal of under-ripe grape bunches from each vine, was completed three weeks earlier than normal to enhance fruit maturity. Using precision viticulture, we meticulously maintained vine growth to expose fruit to the sun, encourage air circulation, which in turn opened up the canopy. Leaves were removed when they shaded grape bunches; vine shoots were positioned vertically to provide maximum exposure to the sun.

There was a positive change in mid-August and throughout September. This period of dry, warm weather truly enhanced the vintage. Flavours developed beautifully in the vineyard. The benefits of our extreme yield management were evident in mid-September and harvesting started the first week of October.

The harvest months of October and November were cooler than average thereby prolonging the vintage and allowed our fruit to ripen completely on its own terms. Cool climate viticulture contributes to the story of our *terroir* and vintage to vintage variation, adds to the notion of 'truth' in our wine.