



2009 LOCUST LANE VIOGNIER

WINEMAKING DATA

Harvest Dates: 20th of October, 2009
Blend and grape source: 100% Locust Lane Vineyard
Alcohol: 13% **pH:** 3.15
Residual Sugar: 1.68 g/L **T.A.** 9.49 g/L
Bottling Date: May 27th, 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 bunch per healthy shoot 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 48 hours before being racked to 5 year old French barrels. The juice was barrel fermented at warm temperatures using native yeasts to improve mouth feel while allowing the aromatics of the variety to develop. No fining agents were used and the wine was bottled using gravity only.

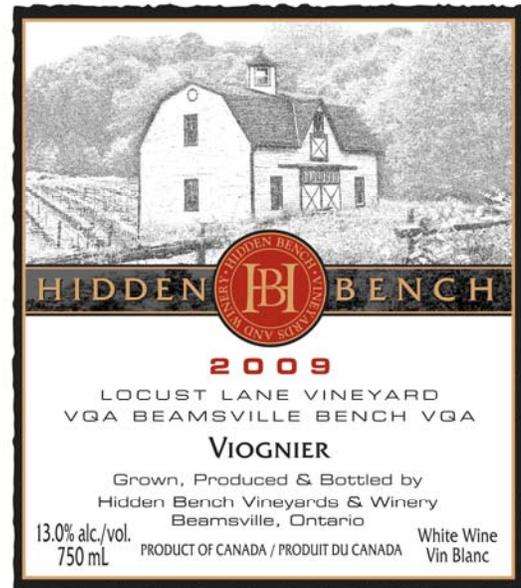
TASTING

Brilliant yellow straw colour. The 2009 Viognier is reminiscent of Northern Rhone Viognier, with delicate white flower, vanilla bud and white peach character on the nose, tart acidity and a fresh, intense palate. Fermentation in oak gives warm, toasty notes. This fine wine shows elegance and has good aging potential.

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!



TERROIR SERIES \$35

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.