



2010 ESTATE RIESLING

WINEMAKING DATA

Harvest Dates: 25th - 27th of September, 2010

Blend and grape source: 100% Riesling fruit from the Locust Lane Vineyard

Alcohol: 11.5% **pH:** 2.88

Residual Sugar: 15.49 g/L **T.A.** 9.88g/L

Bottling Date: March 22th, 2011

Filtered

WINEMAKER'S NOTES

During fruit set in 2010, to maximize ripening, we opened up the canopy exposing all bunches partially to sunlight by removing leaves on the east side of the canopy only. Green harvest was performed at the first sign of véraison and we left only the healthiest bunches in order to promote ripening, concentration of flavours and expression of the Beamsville Bench terroir.

The grapes were handpicked, gently hand sorted and whole bunch pressed, obtaining 500L of free run juice per ton of grapes. The juice was cold settled for 14 days, then racked and warmed to 20°C before the start of fermentation. Fermentation lasted for 3 months after which the wine was filtered before bottling.

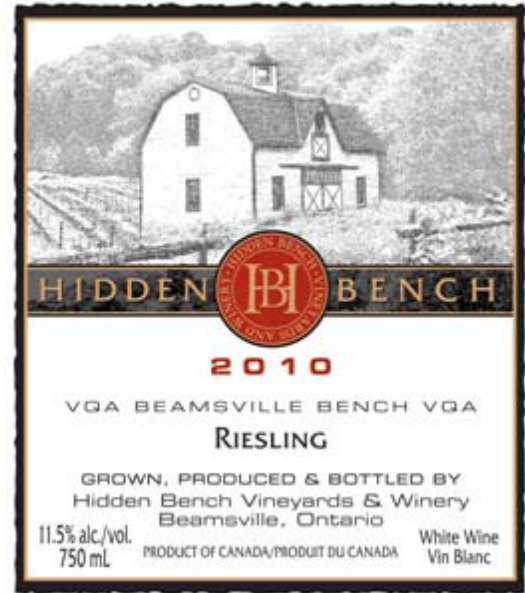
TASTING

This wine shows the intensity and ripeness of pomelo (large, sweet grapefruit) and mandarin on the nose. A juicy, orange palate with hints of creamy limoncello. The refined acidity takes the wine through to a long, chalky and mineral finish.

THE GROWING SEASON

2010 provided us with a longer than usual growing season as bud burst happened two weeks earlier than average on the Beamsville Bench. Winter and early Spring were relatively mild and dry with precipitation slightly lower than normal. Overall, summer temperatures were higher than the seasonal average which, accompanied with a good amount of bright sunshine, helped us achieve near perfect maturity levels for most varieties.

The growing season started well with a warm and sunny May, with a number of high-temperature records broken. Overall monthly temperatures were consistently above normal, which enabled fast and healthy vine growth.



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June saw more normal temperatures with higher precipitation while the weather in July was hot, sunny and perfect for maturing our grapes.

Using world-class, precision viticulture, we meticulously maintained vine growth to open the canopy and expose fruit to the sun and encourage air circulation. Leaves were removed where they shaded grape bunches; vine shoots were positioned to reach vertically to the sun for maximum leaf surface area exposure.

The sunny and dry *véraison* period led to a warm September and gradually cooling October with cool nights and temperate days, which offered us, again, near perfect conditions for a long, cool, ripening period. Flavours developed slowly and beautifully in the vineyard permitting us to produce elegant and balanced wines – which are a genuine reflection of the *terroir* of the Beamsville Bench.

2010 has the potential to be an outstanding vintage, possibly one of the best in the previous 6 years. What makes this vintage so special is that conditions were favourable for most grape varieties, both the early as well as late ripening cultivars.

Cool climate precision viticulture contributes to the story of our *terroir* and vintage to vintage variation adds to the notion of 'truth' in wine.