



2012 ROMAN'S BLOCK RIESLING ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: 16th of September, 2012
Brix at Harvest: 20.1
Blend and grape source: 100% organically grown and certified estate Riesling from the Rosomel Vineyard
Alcohol: 11.7% **pH:** 2.82
Residual Sugar: 9.43g/L **T.A.** 8.50g/L
Bottling Date: April 3rd, 2013
Filtered

WINEMAKER'S NOTES

The vines for this single vineyard Riesling were meticulously maintained to capture their varietal character and especially the *terroir* of **Roman's Block**. All grape bunches were exposed to sunlight at fruit set with complete leaf removal on the East and partial removal on the West side of the canopy to maximize fruit ripening. Green harvest – the elimination of under-ripe bunches – was performed at the first sign of maturity and only non-touching bunches exposed to sunlight remained to promote ripening, concentrate flavours and to best express the character of this unique parcel of vines along the Beamsville Bench.

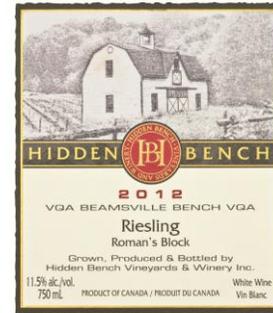
The grapes were handpicked, sorted and gently pressed as whole bunches. Due to the advanced age of the vines (35 years) we harvested only 1.61kg per bearing vine on average or 29.4hL/Ha. Only the first 500 liters per ton of free run juice was kept and the juice was cold settled for 5 days. It was then racked off its lees (the heavy sediment) and warmed before the fermentation started. The cool fermentation lasted over 2.5 months which gives the wine its wonderful complexity.

TASTING

Classic and intense Riesling aromatics with hints of yellow grapefruit, lime, honey and flinty minerality. The palate is vibrant and shows great depth of flavours. This concentrated wine has a core of ripe, red apple and lime. An austere wine that shows great finesse and power, which are trademark characteristics of the Rosomel Vineyard.

THE GROWING SEASON

The 2012 growing season can be characterized as an almost perfect example of what the potential impact both positive and negative can be of global warming on the viticulture of our region. We experienced a very warm and mild winter which permitted our vineyards not to experience any winter cold damage. The coldest temperature we experienced was -16C which is well above



TERROIR SERIES
\$32.00

the threshold for any bud damage. This warm winter led to an early bud break in late April which caused us some acute anxiety on the weekend of May 5th and 6th as we experienced temperature well below freezing. We were able to mitigate damage to the buds of our vines (particularly Chardonnay) by using a helicopter to keep the cold air moving to avoid frost damage, an expensive insurance policy but in our view well worth the risk.

The above average temperatures (+3C) continued throughout the Spring and Summer and although we had adequate precipitation early in the year the very warm temperatures of July and August were also accompanied by little or no rainfall. This lack of precipitation and lower than normal humidity resulted in less disease pressure so our vineyard team was able to reduce the number of organic copper and sulfur sprays to avoid mildew in the vineyards, a bonus for a certified organic producer like HB. Although the lack of precipitation was beneficial from a disease management point of view it caused some drought stress to our younger vineyard blocks and resulted at the end of the season in a 20% reduced crop weight due to lower grape bunch weights.

As we do every season we adapted our canopy management strategy to suit the particularities of the vintage and in addition to very specific vertical shoot positioning we left more than usual leaf coverage in the fruit zone to prevent sunburn on the grape clusters and to preserve delicate aromas of both red and white varieties.

Harvest started and ended about 10 days earlier than normal and the overall quality and health of the grapes across all varieties was exceptional with near perfect phenolic and sugar ripeness. This resulted in wines with exceptional concentration and richness coupled with good structure and fruit focus. We look forward to following the evolution of this superior vintage over the next few years.