



## 2013 FELSECK VINEYARD CHARDONNAY

### WINEMAKING DATA

**Harvest Date:** 29<sup>th</sup> of September to 5<sup>th</sup> of October, 2013

**Brix at harvest:** 21.5

**Blend and grape source:** 100% organically certified estate Chardonnay from the Felseck Vineyard

**Alcohol:** 13.0%      **pH:** 3.34

**Residual Sugar:** 0.84g/L      **T.A.** 6.20g/L

**Bottling Date:** March 31<sup>st</sup>, 2015

**Oak regime:** 100% French Oak: 52% new, 16% 3<sup>rd</sup> fill and the rest neutral for the 1<sup>st</sup> 9 months; raked to 26% new, 16% 3<sup>rd</sup> fill and older for a further 5 months

**Time in barrel:** 14 months

**Un-fined. Unfiltered.**



SILVER NATIONAL WINE AWARDS OF CANADA 2016

### WINEMAKER'S NOTES

The vines for this wine were meticulously maintained to showcase our Beamsville Bench *terroir*. All grape bunches were exposed to sunlight at fruit set by removing shading leaves on the East side and partially on the West side of the canopy to maximize ripening. Green harvesting – the removal of under-ripe bunches – was performed at the first sign of colour change in berries from green to gold. This is known as *véraison*. A healthy 45.5hL per hectare was harvested (2.52 tons per acre) in 2013 from the Felseck Vineyard (planted in 1992).

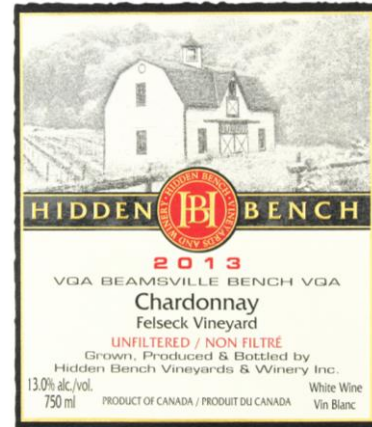
All fruit was handpicked, sorted and whole bunch pressed to yield the most pure juice. After cold settling for 24 hours, the juice was raked, warmed and transferred to barrel. The wine was fermented with indigenous yeasts reaching a peak of 20 degrees Celsius. Malolactic fermentation occurred naturally and all barrels were stirred weekly during fermentation only.

### TASTING

True to its Felseck origin, the 2013 is rich and powerful with flinty minerality, baked pear and crème brûlée on the nose. The palate is full and fleshy, richly layered with red apple, pear and toasty oak. While still youthful, the structure is supple, elegant and finely layered, which will only intensify as the wine gets older with careful cellaring.

### THE GROWING SEASON

The 2013 vintage can be characterized as variable with overall normal temperatures but higher than normal precipitation,



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particularly during the spring to mid-summer period. Following a mild winter and a relatively normal bud break, the rains of May/June/July enhanced an already vigorous vegetative growth phase for our vines which required our vineyard team to pay particular attention to shoot thinning/canopy management and our organic spray program during this period.

Flowering and fruit set were strong and as such meticulously detailed manual hand work was required to minimize crop loads and balance vegetative growth to ensure that the fruit would achieve optimal maturity at harvest.

Mid-August to the end of September was relatively dry with higher daytime / lower nighttime temperatures, resulting in excellent diurnal temperature shift which permitted great phenolic and sugar development for early/mid-season ripening varieties such as Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc. Later ripening varieties struggled to achieve the equivalent phenolic ripeness due to a sudden drop in temperatures experienced in the second week of October.

Harvest started on September 10 and we were fortunate as a result of our meticulous organic vineyard practices to have some of our Pinot Noir hang until October 3<sup>rd</sup>, which assured near perfect maturity.

Our Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc wines from the 2013 vintage benefitted from the longer, cooler ripening season. Judicious picking, sorting and winemaking decisions made by our team, resulted in excellent, age worthy wines which are true expressions of cool climate, *terroir* driven wines with lower alcohols and higher natural acidity.