



2013 LOCUST LANE PINOT NOIR

WINEMAKING DATA

Harvest Dates: 28th of September, 2013

Brix at harvest: 22.0

Blend and grape source: 100% organically certified estate Pinot Noir from the Locust Lane Vineyard

Alcohol: 12.7% **pH:** 3.68

Residual Sugar: 0.18g/L **T.A.** 5.74g/L

Bottling Date: 31st of March, 2015

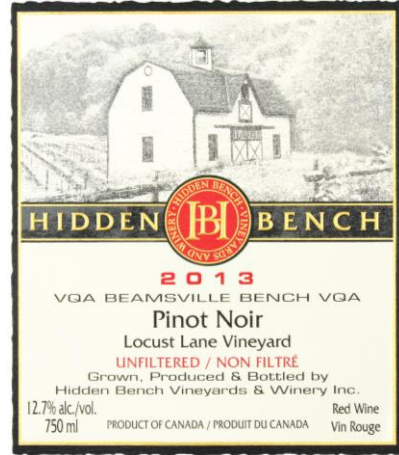
100% De-stemmed

Un-fined and Unfiltered

Vine age: Planted in 2004, high density

Oak regime: 100% French Oak: 42% New, 33% 2nd fill and older for the 1st 8 months; racked to the same barrels for a further 5 months; Stainless steel for 3 months prior to bottling

Time in barrel: 13 months



TERROIR SERIES

\$48.00



SILVER NATIONAL WINE AWARDS OF CANADA 2016

WINEMAKER'S NOTES

Vines were meticulously maintained to maximize fruit ripening. Bunches were exposed to direct sunlight through leaf removal to promote maturation and flavour development. Green harvest was performed at the first sign of *véraison*. As a result of the excellent growing season, yields were healthy at 40hL per hectare (or 2.3 tons per acre).

The grapes were handpicked, sorted, de-stemmed and transferred to 5-ton oak fermenters and then chilled for 5-7 days – the cold-soak encourages fruit flavours and colour enhancement. The wine was fermented with indigenous yeasts and the skins were hand-plunged three to four times a day during fermentation to balance extraction with finesse in the finished wine. Gravity was used to directly fill barrels at the end of fermentation and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel and was complete in the Spring of 2014.

TASTING

On the nose, the wine is beautifully perfumed, with ripe dark cherry that leads to a concentrated palate of dark chocolate, espresso bean and dark fruits. Fine silky tannins, a firm structure and generous length plays testimony to this exceptional single vineyard site.

THE GROWING SEASON

2013 vintage can be characterized as variable with overall normal temperatures but higher than normal precipitation, 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 3rd, 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.

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