



2014 ESTATE CHARDONNAY

WINEMAKING DATA

Harvest Dates: 12th to 14th of October, 2014

Brix at harvest: 20.6 – 21.1

Blend and grape source: 100% organically grown estate Chardonnay from the Locust Lane, Felseck and Rosomel Vineyards

Alcohol: 13.0% **pH:** 3.22

Residual Sugar: 1.84g/L **T.A.** 6.14g/L

Bottling Date: August 31st, 2015

Oak regime: 100% French Oak: 14% New, 27% 2nd Fill, 45% neutral oak and 14% concrete egg

Time in barrel: 9 months

Bentonite fined and Filtered

WINEMAKER'S NOTES

The Chardonnay 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 most 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 *véraison* - colour change in berries from green to gold. A mere 26hL per hectare was harvested (1.6 tonnes per acre on average) in 2014.

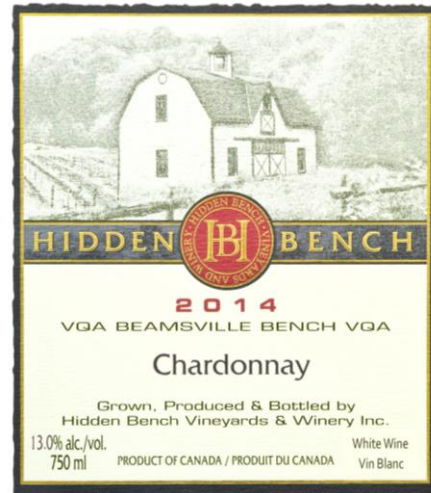
All fruit was handpicked, sorted and whole bunch pressed to yield the purest juice. After cold settling for 24 hours, the juice was racked, warmed and then transferred to barrel. The wine was slowly fermented with indigenous yeasts reaching a peak of 20 degrees Celsius. Partial malolactic fermentation occurred naturally and all barrels were stirred weekly during fermentation. The individual barrels for this wine were selected and blended in June 2015 and filtered before bottling in August.

TASTING

The 2014 Estate Chardonnay is straw yellow in colour, showing an enticing nose of baked apple, creamy vanilla custard and butterscotch. The palate is richly layered with a velvety smooth texture and long, lingering finish.

THE GROWING SEASON

Wines from the 2014 vintage shows the complexity and uniqueness of the Beamsville Bench. The winter of 2014



ESTATE SERIES

\$28.75

was severely cold and snowy. With the ground in a deep freeze, the cold temperatures prevailed well into spring and temperatures only returned to normal in the month of May.

As a result of the cold winter, we experienced cold damage in our more sensitive varieties and locations and an across the board reduction in yield. Fortunately, most of varietal focus at HB is on less sensitive varieties. This and the general good health and good care of our vines will ensure that yields bounce back in the next couple of years.

June and July stayed cool with ample moisture, giving vines a chance to mature at a steady rate. As a result of the late start to the growing season, harvesting started 14 days later than normal. At Hidden Bench we started picking on the 1st of October and finished on the 30th.

As we saw in 2009, August and September were warm and sunny with good diurnal temperature swings, giving grapes the chance to mature. Good weather prevailed into October as we started picking. Fruit quality was exceptional, with minimal disease pressure and good phenolic and sugar ripeness. Our vineyard team did an excellent job ensuring the health of our vines, keeping crop levels down, in order to ripen the 2014 crop and ensure a productive vineyard in subsequent years. Meticulous shoot positioning and leaf removal to open up the canopies and maximize sunlight exposure ensured perfect ripening. Sound picking decisions and minimal, timely intervention in the cellar, resulted in elegant, balanced wines that are true to the vintage