



## 2014 ESTATE RIESLING

### WINEMAKING DATA

**Harvest Dates:** 9<sup>th</sup> – 12<sup>th</sup> of October, 2014

**Brix at harvest:** 18.4 – 19.2

**Blend and grape source:** 100% organically certified estate Riesling from the Locust Lane, Felseck and Rosomel vineyards

**Alcohol:** 10.5%      **pH:** 2.88

**Residual Sugar:** 12.38g/L   **T.A.** 9.92g/L

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

**Filtered**

### WINEMAKER'S NOTES

The Estate Riesling vineyards were meticulously maintained to capture their varietal character. Bunches were exposed to sunlight at fruit set with leaf removal on the East side of the canopy to maximize fruit ripening while some leaves on the West side were left to protect against sunburn. Green harvest – the elimination of under-ripe bunches – was performed at the first sign of maturity and only non-touching, evenly spaced bunches exposed to sunlight remained to promote ripening, concentrate flavours and to best express our Beamsville Bench *terroir*.

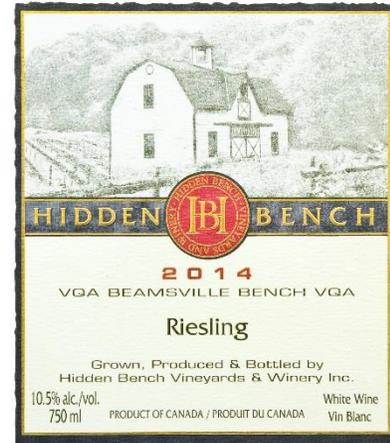
The grapes were handpicked, sorted and gently whole bunch pressed. Only the best quality juice was kept from the press, the equivalent of 32.45hL per hectare (2.06 tons/acre). The juice was cold settled for 48 hours, then racked off its lees (the heavy sediment) and warmed to 18 degrees Celsius to begin fermentation. Cool fermentation lasted 2 months which gives the wine wonderful complexity.

### TASTING

Fragrant floral nose with delicate white peach, mandarin orange and lime notes. The juicy palate shows ripe orange, orange rind and zesty lime. Fresh acidity compliments the textured palate. An intense Riesling with typical Bench minerality and complexity.

### THE GROWING SEASON

After a very cold and prolonged winter with temperatures reaching as low as -23°C in January and February, conditions returned to normal in late April / early May. As a result of these cold conditions, we experienced some bud damage to our vines which effected yields in 2014 and may have an impact



### ESTATE SERIES

\$23.75

LCBO# 540167

on yields for the next few years as the vines re-establish themselves. This reduction in yield was particularly noticeable in the cold sensitive varieties such as Merlot, Gewurztraminer and Viognier, but we believe that the general good health and care of our vines will ensure that balanced yields will return over the next couple of years.

The months of June and July stayed relatively cool with ample moisture giving the vines a chance to grow well and the flowering period was relatively dry and without incident. As we experienced in 2009, August and September days were warm and sunny and nights cool with good diurnal temperature shift, which permitted excellent ripening conditions for our early ripening varieties.

Good weather prevailed into early October when harvest started (2 weeks later than normal) and the fruit quality was exceptional with great phenolic ripeness. The quality of our harvest was directly linked to the exceptional work done by our vineyard team to ensure the health of our vines by meticulous shoot positioning and precise leaf removal to assure an open canopy to maximize ripening.

Sound picking decisions and minimal, timely intervention in the cellar has resulted in elegant, balanced wines that are true to the vintage. Wines from the 2014 vintage show the complexity of the unique Beamsville Bench *terroir*, the delicate nature of the vintage and have the structure to age for many years.