



## 2014 FELSECK VINEYARD PINOT NOIR

### WINEMAKING DATA

**Harvest Dates:** 1<sup>st</sup> to the 3<sup>rd</sup> of October, 2014

**Brix at harvest:** 21.3 – 22.2

**Blend and grape source:** 100% organically certified and estate grown Pinot Noir from the Felseck Vineyard

**Alcohol:** 12.7%      **pH:** 3.53

**Residual Sugar:** 0.16g/L      **T.A.** 6.03 g/L

**Bottling Date:** March 17<sup>th</sup>, 2016

**100% De-stemmed**

**Un-fined and Unfiltered**

**Vine age:** Planted in 2008, 2009

**Oak regime:** 100% French Oak: 33% new, 17% 2<sup>nd</sup> fill, 17% 3<sup>rd</sup> fill and older for 11 months; raked and returned to 17% new and 2<sup>nd</sup> fill for a further 2.5 months; Stainless steel 3.5 months prior to bottling

**Time in barrel:** 13.5 months

### WINEMAKER'S NOTES

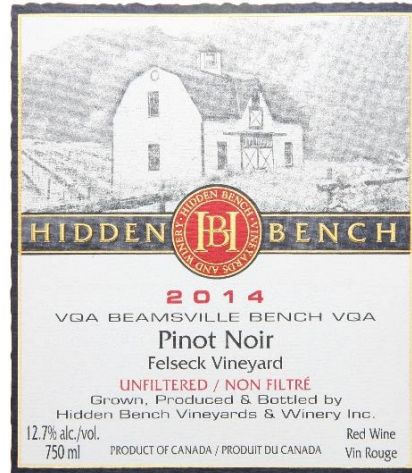
The vines for this wine were meticulously maintained to maximize fruit ripening. Bunches were exposed to filtered sunlight through leaf removal on the East side of the canopy, while leaving leaves on the West side to protect against sunburn. 'Green harvest' was performed at the first sign of *véraison*. In 2014, yields were very low due to winter injury at 14.6hL per hectare or 0.78 ton per acre. The grapes were handpicked, sorted, de-stemmed, berry sorted, transferred to 5-ton oak fermenters and then chilled for 7-10 days. Fermentation started naturally with indigenous yeast and the skins were hand-plunged two to three times a day to balance extraction with finesse in the finished wine. Gravity was used to fill barrels with the free run wine and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel and was complete in the Spring of 2015.

### TASTING

This elegant vintage of Felseck Vineyard Pinot Noir shows floral aromas of violets and red fruit accompanied by earthy notes on the nose. The generous and youthful palate shows notes of cherries and raspberries along with typical Felseck ferrous minerality and pronounced, structured tannins gives the wine excellent ageing potential. Decant now or cellar for 5 years or more.

### THE GROWING SEASON

Wines from the 2014 vintage show the complexity of our unique Beamsville Bench vineyards. The winter of 2014 was severely cold and snowy. With the ground in deep freeze, the cold temperatures prevailed well into spring and



### TERROIR SERIES

temperatures only returned to normal in the month of May.

As a result of the cold winter, we experienced damage in our more sensitive varieties and vineyard locations, making for a reduction in yields. Fortunately, most of our focus at HB is on less sensitive varieties. This and the general good health and care of our vines will ensure that yields return to normal in the next few years.

June and July stayed cool with ample moisture, which gave the vines a chance to mature at a steady rate. Due to the late start to the growing season, harvesting started 14 days later than normal. At HB we started picking on the 1<sup>st</sup> of October and finished on the 30<sup>th</sup>.

As we saw in 2009, August and September days were warm and sunny with cool nights giving a good diurnal temperature range. Beautiful weather prevailed into October when 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 fruit and ensure a productive vineyard in subsequent years. Meticulous shoot positioning and leaf removal to open the canopy to maximize sunlight ensured perfect ripening. Sound picking decisions and minimal, timely intervention in the cellar has resulted in elegant, balanced wines that are true to the vintage.