



2014 LOCUST LANE VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: 3rd of October, 2014

Brix at harvest: 21.9

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

Alcohol: 12.7% **pH:** 3.66

Residual Sugar: 0.12g/L **T.A.** 5.85g/L

Bottling Date: 23rd of March, 2016

100% De-stemmed

Un-fined and Unfiltered

Vine age: Planted in 2004, high density

Oak regime: 100% French Oak: 17% New, 33% 2nd fill and 50% 3rd fill for the 1st 9 months; racked to the same barrels for a further 5 months; Stainless steel for 3 months before bottling

Time in barrel: 14 months

WINEMAKER'S NOTES

The Pinot Noir 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*. Due to winter injury, yields were very low at under 10 hectoliters per hectare or 0.55 tons per acre.

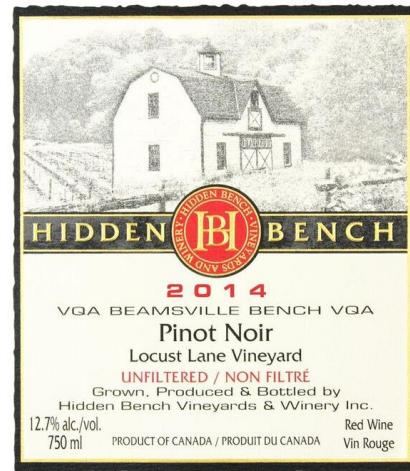
The grapes were handpicked, sorted, de-stemmed and transferred to 5-tonne oak fermenters and then chilled for 5-7 days – the cold-soak encourages fruit flavours and colour enhancement. The wine was fermented with indigenous yeasts and the skins were punched down two to three times a day during fermentation to balance extraction with finesse. Gravity was used to directly fill barrels at the end of fermentation. Malolactic fermentation occurred naturally in barrel and was complete in the Spring of 2015. Blended in early 2016, this wine was bottled in March 2016, unfiltered.

TASTING

On the nose, this wine shows notes of dark wild berries, forest floor and hints of spice, followed by a concentrated palate of dark cherry, plum, anise and bramble fruits. Fine persistent tannins, a firm structure and generous length plays testimony to this exceptional single vineyard site.

THE GROWING SEASON

Wines from the 2014 vintage show the complexity of our unique Beamsville Bench vineyards. The winter of 2014 was



TERROIR SERIES

severely cold and snowy. With the ground in 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 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 1st of October and finished on the 30th.

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.