



## 2015 ESTATE RIESLING

### WINEMAKING DATA

**Harvest Dates:** 28<sup>th</sup> of September to 8<sup>th</sup> of October, 2015

**Brix at harvest:** 19.4

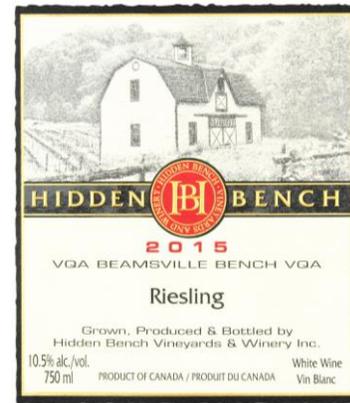
**Blend and grape source:** 100% organically certified estate Riesling from the Locust Lane, Felseck and Rosomel vineyards

**Alcohol:** 11%                      **pH:** 2.84

**Residual Sugar:** 10.64g/L   **T.A.** 8.57g/L

**Bottling Date:** March 16<sup>th</sup>, 2016

**Filtered**



### ESTATE SERIES

### 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 on secondary shoots, 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 24-49hL per hectare (1.6-3.3 tons/acre). The juice was cold settled for 24 hours, then racked off its lees (the heavy sediment) and warmed to 16 degrees Celsius to begin fermentation. Cool fermentation lasted 2.5 months which gives the wine wonderful complexity.

### TASTING

On the nose, our Estate Riesling shows ripe white peach and apricot that follows through with juicy peach and grapefruit notes on the palate. The fresh acidity lends balance to ripe stone fruit aromas. An intense and structured Riesling with typical Bench minerality and a lingering finish.

### THE GROWING SEASON

The growing season in the lead up to harvest 2015 saw yet another winter characterized by record breaking, brutally cold temperatures with plenty of snow and ice. Persisting lower than average temperatures (to be precise, 8°C normal for February), lead to potentially devastating bud damage on our vines with many days spent worrying about their survival.

Spring weather was relatively normal and the first evidence of bud break appeared on the 8<sup>th</sup> of May. High rainfall in June was followed by a very dry month of July. Mother Nature finally allowed normalcy to return and the summer brought warm and sunny conditions.

The beautiful warm weather lingered well into September, giving the vines a chance to slowly ripen fruit and gain phenological maturity. These favourable conditions lasted until the end of October, which allowed for good sugar accumulation and optimal flavours in all varietals.

Vintage at Hidden Bench commenced on the 17<sup>th</sup> of September with Chardonnay and the last of the Bordeaux reds was picked on the 27<sup>th</sup> of October.

Quality of the 2015 vintage is exceptional due to the favourable ripening conditions in both the aromatic whites and wines in barrel show tremendous potential. Varietals adapted to the Bench did particularly well, such as Pinot Noir, Chardonnay and Riesling, while the Bordeaux reds benefitted from the long warm Fall conditions.

Despite being dealt two severe winters in a row, our particular and unique location on the Beamsville Bench, as well as scientific, meticulous and thoughtful viticultural practices, ensure that our vines are on the road to recovery.