



## 2015 NUIT BLANCHE ROSOMEL VINEYARD

### WINEMAKING DATA

**Harvest Dates:** 26<sup>th</sup> of September 2015  
**Brix at harvest:** 23.5  
**Blend and grape source:** 100% organically certified and estate grown Sauvignon Blanc and Semillon from the Rosomel Vineyard  
**Sauvignon Blanc:** 92.2%, **Semillon:** 7.8%  
**Alcohol:** 13.5%      **pH:** 3.18  
**Residual Sugar:** 1.43g/L      **T.A.** 6.12g/L  
**Oak regime:** 100% French oak: 7.7% new and the rest neutral oak, for 7 months  
**Bottling Date:** August 23<sup>rd</sup>, 2016

### WINEMAKER'S NOTES

In 2015 we exposed bunches to sunlight at fruit set by removing leaves on the East side of the canopy only, while providing some shade on the West side to protect against sunburn and to preserve delicate aroma compounds. Green harvest was performed at the start of *véraison* and we only left the healthiest bunches that were partially exposed to sunlight in order to promote ripening, concentration of flavours and the expression of our *terroir*.

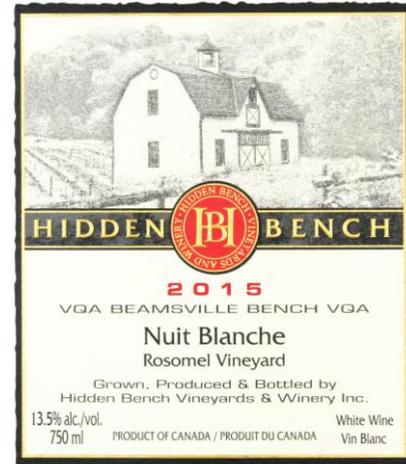
The grapes were handpicked, gently hand sorted and whole bunch pressed. The juice was then left to settle at 5°C for 24 hours prior to racking after which it was warmed to 16°C and transferred to barrel. Fermentation occurred with indigenous yeasts and the barrels were stirred weekly during fermentation to increase mouthfeel and creaminess. The 2015 Nuit Blanche was blended in April 2016, and bottled in May 2016.

### TASTING

This expressive wine jumps out of the glass with aromas of mango, passion fruit and hints of melon on the nose. Smoke and flint notes compliment a richly structured, fruit forward palate with refreshing acidity. The lingering tropical fruit gives this wine a very pleasing finish. Serve at 12-14C, and enjoy in its youth or with 3-5 years cellaring for additional complexity.

### 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 below



### TERROIR SERIES

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 varieties.

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.