



## 2016 LOCUST LANE ROSÉ

### WINEMAKING DATA

**Harvest Dates:** 12<sup>th</sup> to the 27<sup>th</sup> of September, 2016  
**Blend and grape source:** 100% organically grown and certified estate fruit from the Locust Lane, Felseck and Rosomel Vineyards  
95.2% Pinot Noir, 4.8% Viognier  
**Brix at harvest:** 21.2 – 22.9  
**Alcohol:** 13.0%                      **pH:** 3.31  
**Residual Sugar:** 0.66g/L    **T.A.** 6.00 g/L  
**Bottling Date:** March 21<sup>st</sup>, 2017  
**Time in oak:** Pinot Noir - 4 months in neutral oak, partial malolactic fermentation

### WINEMAKER'S NOTES

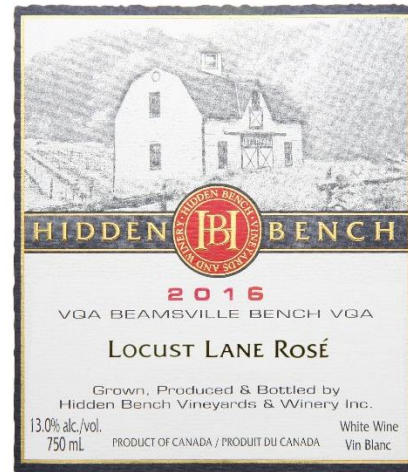
Both whole cluster pressing, with minimal skin contact and traditional *saignée* – draining of the juice – were used to create our Locust Lane Rosé. On average, 2-4% of the juices from every batch of Pinot Noir were drained from the skins after 24 - 48 hours of cold soak to extract the desired colour, flavour and structure. The juice was then kept cool until all the blocks of Pinot Noir were harvested before racking and fermentation. The Pinot components were fermented in neutral French Oak barrels and stainless steel tank to preserve freshness and add complexity and richness, while the Viognier was fermented in stainless steel barrel to add fresh floral notes.

### TASTING

Pale salmon in colour, the nose displays delicate rose petal and ripe peach notes. This elegant rosé has great structure on the palate along with flavors of ripe peach, savory notes and a hint of spice. It closes with a creamy, lingering finish that will make this wine great on its own, with Nicoise salad or with your favorite seafood dish.

### THE GROWING SEASON

Following a relatively mild winter than the previous two, the season started off with an early but variable spring with bud break starting around May 1<sup>st</sup>. By the end of May, conditions were much warmer and drier than normal and persisted well into the summer. Soil moisture levels were much lower than the norm with most of the summer storms bypassing our Beamsville Bench vineyards. Younger vineyard plantings, with shallow root systems were most affected by the low soil moisture and the decision was made to remove the fruit and



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to hand irrigate these vines to give the vines a chance to avoid heat stress. Older, mature vines with deep established root systems showed no signs of stress and easily supported their balanced crop load.

The hot and dry weather, with a record breaking 33 days above 30°C, continued throughout the summer, with lots of bright sunshine and just enough rain to keep drought conditions from becoming too severe. Crop levels were good, with bunches increasing in size after the mid-August rains.

Harvest at HB started on the 2<sup>nd</sup> of September with Pinot Noir and Chardonnay for sparkling base wines, followed by Rose, Chardonnay and Pinot Noir around the middle to late September. Weather conditions were favourable throughout vintage with warm and dry conditions prevailing. Due to the dry conditions and meticulous vineyard and canopy management, disease pressure was minimal and it was a pleasure harvesting phenologically ripe and clean fruit across all the varieties grown.