



2016 LOCUST LANE VIOGNIER

WINEMAKING DATA

Harvest Dates: 7th to 11th October, 2016

Brix at Harvest: 21.5

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

Alcohol: 12.5% **pH:** 3.18

Residual Sugar: 2.56 g/L **T.A.** 5.82 g/L

Bottling Date: March 22nd, 2017

Oak regime: 100% French Oak: older than 5 years

Time in barrel: 4 months

Certified Organic by Pro-Cert

WINEMAKER'S NOTES

All Viognier bunches were exposed to sunlight at fruit set with leaf removal on the East side of the canopy to maximize ripening while preserving delicate aromatics. Our Viognier comes from three parcels, a total of 1.06 acres and we harvested the equivalent of 46.5hL per hectare. After a gentle press cycle, the juice was cold settled for 24 hours, then racked and transferred to neutral barrels by gravity. By fermenting in barrel, we preserve the delicate varietal aromatics while simultaneously improving the mouth feel of the wine.

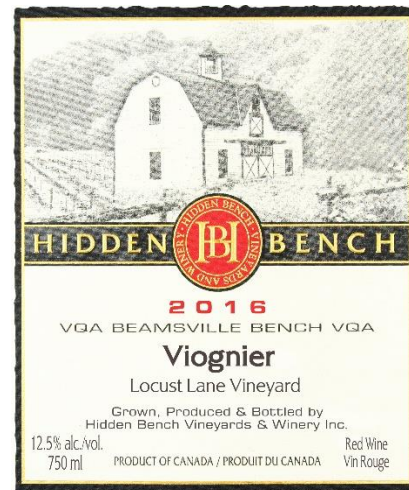
TASTING

Our 2016 Viognier is a lemon hue and has a bouquet of aromatic white flowers, nectarines and apricot. The fresh peach and floral palate is dry and flinty with a rich, creamy mid-palate and subtle toast nuances. A sound expression of the delicacy of Viognier grown in a cool climate. This wine is best enjoyed young, but will continue to evolve for the next 3 years.

THE GROWING SEASON

Following a relatively mild winter, the season started off with an early but variable Spring with bud break starting around May 1st. By the end of May, conditions were much warmer and drier than normal, which persisted well into the summer.

Soil moisture levels were much lower than normal 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 to hand irrigate these vines to avoid heat stress. Older, mature vines with deep established root systems showed no signs of stress and easily supported their balanced crop load.



ESTATE SERIES

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 mid-August rains.

Harvest at HB started on the 2nd of September with Pinot Noir and Chardonnay for sparkling base wines, followed by Rosé, Chardonnay and Pinot Noir in mid to late September. Weather conditions were favourable throughout vintage with warm and dry conditions prevailing. Due to these dry conditions and meticulous vineyard and canopy management, disease pressure was minimal and it was a pleasure harvesting phenologically ripe and healthy fruit across all the varietals grown on our estate.

The exceptional weather of the 2016 vintage, permitted all grape varietals to show a lot of promise. Cool climate cultivars such as Riesling, Chardonnay and Pinot Noir show elegance and restraint, with typical Bench minerality, while the later ripening Bordeaux varieties show a richness with a ripe dark fruit character.