



2017 ESTATE RIESLING

WINEMAKING DATA

Harvest Dates: 12th through 27th of October, 2017

Brix at harvest: 17.4 – 19.9

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

Alcohol: 10.5% **pH:** 3.02

Residual Sugar: 16.1 g/L **T.A.** 8.24g/l

Bottling Date: April 9th, 2018

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

The Estate Riesling showcases the unique Beamsville Bench *terroir*. With plantings across the estate vineyards ranging from late 1970s through to late 2000s, we have access to a range of wonderful fruit that help us create a very complex wine. The yields are kept in check in each of the vineyard blocks to help intensify the concentration while still delivering a wine that exhibits zest through a refined acid backbone.

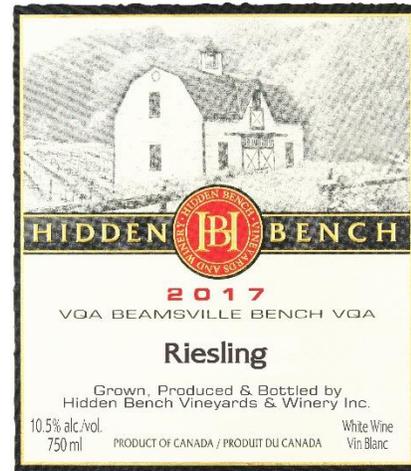
The grapes were handpicked, sorted and gently whole bunch pressed. Only the best quality juice was kept then cold settled for 48-72 hours before being racked off its lees (heavy sediment). The juice is then warmed to 16 degrees Celsius to begin fermentation. A long fermentation at cool temperatures (12-14c) allow us to capture the varietal aromas and the pure expression of Beamsville Bench Riesling.

TASTING

This pale linen 2017 Estate Riesling has notes of white peach and fresh blossom on the nose. The palate is full of sweet ripe golden apple and Bosc pear, balanced with minerality and bright acidity. The persistent and textured finish has beautiful tension. Drinking very well now, the wine will evolve for those patient enough to cellar it.

THE GROWING SEASON

A second consecutive mild winter in 2016/2017 gave rise to a wet spring across Niagara. The pruning campaign was completed in mid-March and the vines were tied down by the end of April in advance of 'bud break' the first week of May. Throughout the early part of the growing season there were



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heavy rainfalls making the viticulture challenging and leaving soil moisture levels quite elevated.

Additional moisture meant our precise viticulture practices were critical to achieve a balanced vine and provide exposure to the nascent clusters, allowing access to airflow and sunlight. Flowering occurred in the third week of June and lasted longer than is typical. The wet weather also impacted the 'berry set' meaning the clusters were slightly looser than normal, which isn't a bad thing especially for Pinot Noir.

Each block and varietal was managed to achieve a targeted crop level so we could maximize maturity and flavour development in the fruit. This is particularly critical in wet seasons where the moisture makes for a more vigorous vine. The season took a significant positive turn towards the end of August and we had warm temperatures and dry conditions for the rest of the growing season into harvest. We always say September and October make the vintage!

The team started harvest September 19th for sparkling and carried on until October 31st for the last of the Bordeaux varietals. We are very pleased with the size of our crop (our biggest harvest yet, thanks to new plantings coming into production) and the overall quality is very high.