



2017 LOCUST LANE ROSÉ

WINEMAKING DATA

Harvest Dates: September 20 – October 3, 2017.

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

93% Pinot Noir, 7% Viognier

Brix at harvest: 21.1 – 21.8

Alcohol: 12.5% **pH:** 3.52

Residual Sugar: 1.81/L **T.A.** 7.5g/L

Bottling Date: April 9, 2018

Time in oak: Pinot Noir - 4 months in neutral oak, partial malolactic fermentation. Viognier – 4 months in neutral oak.

WINEMAKER'S NOTES

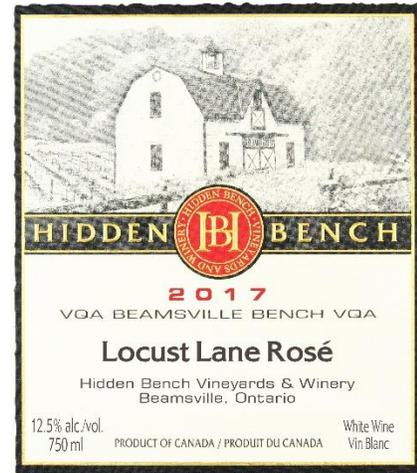
Both whole cluster pressing (80%), with minimal skin contact and traditional Pinot Noir *saignée* – draining of the juice – were used to create our Locust Lane Rosé. On average, 8-10% of the juice from every batch of Pinot Noir was drained from the skins after 24 hours of cold soak to extract the desired 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 adding complexity and richness, while the Viognier was fermented in neutral oak to preserve the fresh floral notes.

TASTING

Pale salmon in colour, this dry rosé has delicate stone fruit and orange aromas. This elegant wine has great structure on the palate along with flavours of clementine, savoury rosemary notes and a hint of salinity. The lingering finish and mid palate weight will make this wine great on its own, with a Nicoise salad or with roasted poultry.

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



ESTATE SERIES

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 can 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.