



## 2017 NOCTURN ROSÉ

### WINEMAKING DATA

**Harvest Dates:** 25<sup>th</sup> of October to the 31<sup>st</sup>, 2017

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

Merlot 49%, Cabernet Franc 29%, Malbec 22%.

**Brix at harvest:** 23.0

**Alcohol:** 13.5%      **pH:** 3.55

**Residual Sugar:** 4.0g/L      **T.A.** 7.11 g/L

**Bottling Date:** April 10<sup>th</sup>, 2018

**Time in oak:** 5 months in neutral oak, partial malolactic fermentation

**Certified Organic by Pro-Cert.**

### WINEMAKER'S NOTES

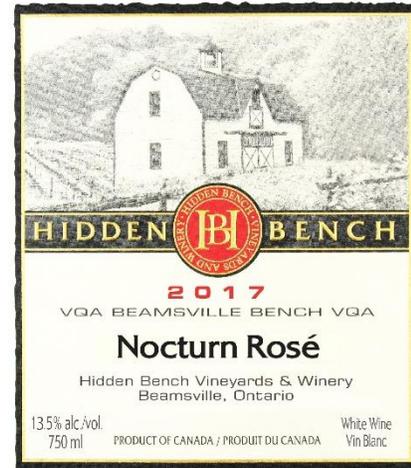
Employing the *saignée* method of draining juice from the must for our Bordeaux varietals, the Nocturn Rosé is crafted to showcase ripe berry fruits. On average, 6-8% of the juices from every batch were drained after 24 - 48 hours of cold soak to extract the desired colour, flavour and structure. The juice was then kept cool until all varietals were harvested before racking and fermentation. The components were fermented in neutral French Oak barrels and stainless steel tank to preserve freshness and add complexity and richness to the final blend.

### TASTING

The 2017 Nocturn is a pale ruby colour with a powerful nose of red licorice, sour cherry, and raspberry. This weighted saignée rose has hints of spice with rhubarb and a concentrated sweet fruit core. We recommend you enjoy this wine on its own or paired with stone grilled pizza or your favourite Mediterranean dish, such as grilled octopus.

### 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!