



2017 NUIT BLANCHE ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: October 7-15th, 2017
Brix at harvest: Average of 19.4 Brix.
Blend and grape source: 100% organically certified Sauvignon Blanc and Semillon from the Rosomel Vineyard
Sauvignon Blanc: 80.6%, Semillon: 19.4%
Alcohol: 13.0% **pH:** 3.28
Residual Sugar: 1.96g/L **T.A.** 7.08g/L
Oak regime: 100% French oak: 13% new, 13% second fill and the rest neutral oak, for 6 months
Bottling Date: June 7, 2018
Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

A cool wet season in 2017, provided unique conditions for this aromatic wine. The vines were maintained to get the most expressive fruit characters in the cooler season.

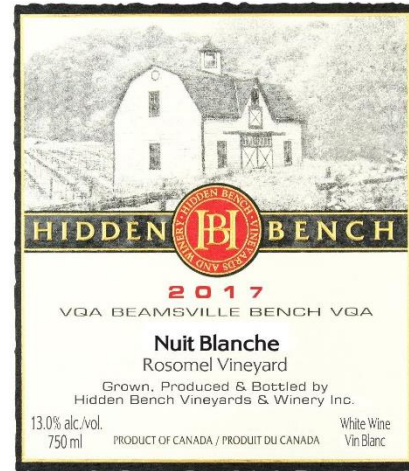
The grapes were handpicked, gently hand sorted and whole bunch pressed. The juice was then left to settle at 5°C for 24 hours prior to racking then warmed up to 16°C and transferred to barrel. Fermentation took several months at cooler temperatures to help capture the floral, savoury and herbaceous notes of Sauvignon Blanc. The Semillon lends a honeyed note in the finished wine. At 20% this is the highest percentage of Semillon yet in Nuit Blanche. The 2017 Nuit Blanche was blended in April of 2018 after careful selection of the best barrels.

TASTING

The 2017 Nuit Blanche is pale lemon in colour, with lemongrass, flint and grapefruit on the nose. The palate is lively and bright with herbal notes, salinity and minerality. A long lingering, mouthwatering finish leaves you wanting more. Showing well now, this wine will reward those patient enough to cellar it for the next 5 years.

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.



TERROIR SERIES

Throughout the early part of the growing season there were 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 typical. The wet weather also impacted '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 to maximize maturity and flavour development in the fruit. This is particularly critical in wet seasons where moisture levels makes for a more vigorous vine.

The season took a significant positive turn toward 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.