



2007 LA BRUNANTE

WINEMAKING DATA

Harvest Dates:

Merlot: 5th & 13th of October, 2007

Cabernet Sauvignon: 25th of October, 1st November 2007

Malbec: 25th & 28th of September, 2007

Cabernet Franc: 19th October, 2007

Blend and grape source: 100% Estate grown fruit from the Locust Lane 64 %, Rosomel 16 %, and Felseck Vineyards 20%.

Merlot: 53%

Cabernet Sauvignon: 23%

Malbec 12%

Cabernet Franc: 11%

Alcohol: 14.3%

pH: 3.55

Residual Sugar: 0.6g/L

T.A. 5.4 g/L

Bottling Date: May 25th, 2009

Production: 2253 bottles

Unfined, Unfiltered.

Élevage Regime:

18 months in French Barrels

(3 x 2007 "New Barrels"- 2 x 2006 barrels – 3 x 2005 barrels)

37.5% New French Oak

25% 1 year old French Oak

37.5 % 2 year old French Oak

WINEMAKER'S NOTES

La Brunante is the flagship Bordeaux style blend from Hidden Bench made only in the best years where maximum maturity and flavour development are achieved in the vineyard. This small-lot wine was harvested from our highest performing merlot, Cabernet Sauvignon, Malbec and Cabernet Franc parcels across our three Estate vineyards. Yields from this blocks were extremely low (less than 1 metric tonne per acre on average) which contributes to the concentration and power of the wine. All blocks used in this assemblage were fermented separately in small batches using indigenous yeasts, hand-plunged to gently extract the ripe tannins, and then gravity transferred to barrel. Malolactic fermentation occurred spontaneously in barrel via natural bacteria. The wine was blended at the first racking of the eight barrels in September 2008, and then returned to the same barrels. After 18 months in a mixture of new, 1 year old and 2 year old French Oak, the wine was bottled using gravity. This wine has never been pumped, fined or filtered.

TASTING

The colour is deep, opaque purple with hints of violet. An expressive, powerful and elegant nose with rich, ripe dark fruits layered in classic Beamsville Bench minerality. Super-fine luscious tannins frame the palette which expresses purity of black and blueberries. Extremely concentrated, the wine gives way to a velvety texture with a finish that extends into minutes. This wine is meant for mid to long-term aging.



ESTATE SERIES
\$45

THE GROWING SEASON

The 2007 vintage is characterized by warm and extremely dry conditions for most of the growing season. This drought meant precipitation was much lower than normal. Thankfully, our vineyards missed the severe weather that passed through the region during the summer months. April through August provided above average temperatures, sunshine and extremely low precipitation.

The wonderful weather conditions reduced disease pressure in the vineyard, but a lack of water caused some vines to experience water stress. This was countered with extreme green harvest and manual irrigation of the younger plantings. These successful practices allowed us to maintain the health of our vines and bring our fruit to maturity early.

Harvest weather was ideal with very warm months for September and October and below average precipitation which permitted an early picking. We were pleased to receive a beneficial rainfall at the end of September – the first substantial precipitation since early June.

With warm weather and low rainfall during the season we harvested an extremely light crop of exceptionally good quality fruit. Berries and bunches were relatively small with wonderful flavours. The Hidden Bench wines of the 2007 vintage are big, bold, concentrated and classic examples of our Beamsville Bench *terroir*. These could be the benchmark wines for years to come.