



2008 LOCUST LANE VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: 27th of September, 2008
Blend and grape source: 100% Pinot Noir from the Locust Lane Vineyard – High density plantings (1.5m x 1m)
Alcohol: 12.9% **pH:** 3.65
Residual Sugar: 0.47 g/L **T.A.** 6.35 g/L
Bottling Date: March 25th, 2010
Unfined, Unfiltered, 100% Gravity

WINEMAKER'S NOTES

The vines for this wine were meticulously maintained to maximize fruit ripening. All Pinot Noir bunches were exposed to as much light as possible through leaf removal to promote maturation and flavour development. 'Green harvest' – meaning the elimination of under-ripe bunches – was performed at the first sign of *véraison*. 'Véraison' is the colour change from green to red for Pinot Noir berries. A meager 5-6 bunches per vine were left to hang in order to encourage ripening, concentration of flavours and expression of our Beamsville Bench *terroir*.

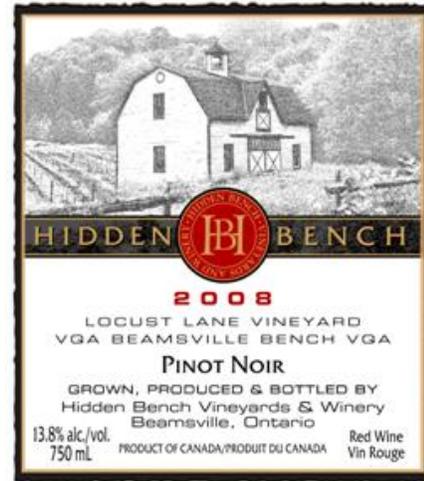
The grapes were handpicked, sorted, de-stemmed and chilled for 7-10 days – this cold-soak encourages fruit flavours to be released from the whole berries. The wine was fermented with native yeasts and the skins were hand-plunged one to four times a day during fermentation to balance extraction with finesse in the finished wine. Gravity was used to directly fill barrels at the end of fermentation and the skins were gently pressed in a traditional basket press. This Pinot Noir spent 14 months in a mixture of new and older French Oak barrels and aged a further six months in small stainless steel barrels.

TASTING

A vibrant nose of sweet cherries, tea roses, smoke and cranberry. The wine then changes on the palate, bringing dark forest fruits together to mix with minerality and a savory note all framed by fine, tight tannins that will preserve the wine for 5-8 years from the vintage. There is a refreshing, silky acidity that make the wine lively on the palate.

THE GROWING SEASON

The 2008 vintage provided us with a long ripening season with temperatures slightly higher than average.



TERROIR SERIES

Bright sunshine helped us achieve near perfect maturity levels for most varieties.

The growing season started with slightly above normal temperatures and a perfect amount of precipitation for April and May. June was slightly warmer than average but rainfall was also 52% higher than average.

July and the first half of August were challenging months with more precipitation than normal and temperatures cooler than average. This precipitation, combined with high humidity levels, set conditions for higher disease pressures. Precise, world class viticulture permitted us to stem these disease pressures effectively. Rigorous canopy management practices to remove extra shoots and leaves on every vine were critical to growing the best quality fruit.

Beautiful weather during the last two weeks of August and the first week of September were a great relief and played a pivotal role in capturing this impressive vintage.

The excellent *véraison* period – when berries change their skin colour as part of their maturation – lead into near perfect conditions for a long, cool, ripening period which permitted us to produce elegant wines with great balance, beautiful aromas and flavours that reflect their *terroir*.