



## 2008 LOCUST LANE VIOGNIER

### WINEMAKING DATA

**Harvest Dates:** 13<sup>th</sup> of October, 2007  
**Blend and grape source:** 100% Locust Lane Vineyard  
**Alcohol:** 12.9%      **pH:** 3.51  
**Residual Sugar:** 2.9 g/L      **T.A.** 7.2 g/L  
**Bottling Date:** May 28<sup>th</sup>, 2009  
**Filtered**

### WINEMAKER'S NOTES

We exposed all bunches to sunlight at fruit set with leaf removal on both sides of the canopy to maximize fruit ripening. Green harvest was performed at the first sign of véraison and we left only the best bunch per healthy shoot in order to promote ripening, concentration of flavours and expression of the Beamsville Bench terroir.

The grapes were handpicked, hand sorted and lightly whole bunch pressed. The juice was cold settled for 48 hours before being racked to 5 year old French barrels. The juice was barrel fermented with warm temperatures using a natural yeast to improve mouth feel while allowing the aromatics of the variety to expose themselves. No fining agents were used and the wine was bottled using only gravity.

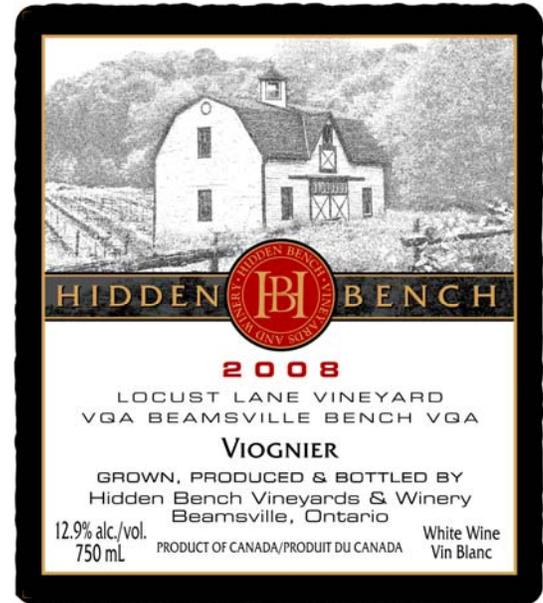
### TASTING

Brilliant yellow straw colour. The 2008 Viognier exudes a concentrated nose of sweet mandarin oranges, delicate apricots, almond paste and cinnamon spice. A generous and fleshy mouth feel with ripe flavours of mandarins, white peaches and preserved lemons. This elegant wine has great texture and excellent length.

### THE GROWING SEASON

The 2008 vintage provided us with a long, late, ripening season with overall temperatures slightly higher than normal and with a good amount of bright sunshine which helped us achieve near perfect maturity levels for most varieties.

We had a good start to the growing season with slightly above normal temperatures and a perfect amount of precipitation for April and May. June was slightly warmer than average but the rainfall was also 52% higher than average.



### TERROIR SERIES \$35

July and the first half of August were challenging months with more precipitation than normal and with temperatures a bit cooler than average. This precipitation, combined with high humidity levels, set perfect conditions for higher disease pressures. Precise, world class viticulture practices, in particular, canopy management practices including manual bud and shoot thinning, as well as leaf removal, permitted us to stem these disease pressures effectively.

The beautiful growing conditions of the last two weeks of August and the first week of September were a great relief and played a capital role in setting the foundation for this very impressive vintage.

The excellent véraison period lead into a September and October which offered us near perfect conditions for a long, cool, ripening period, permitting us to produce elegant wines with great balance, beautiful aromas and flavours with an exceptional sense of terroir.