



2009 ESTATE PINOT NOIR

WINEMAKING DATA

Harvest Dates: 3rd to 11th of October, 2009
Blend and grape source: 100% Pinot Noir fruit from Locust Lane, Felseck and Rosomel Vineyards
Alcohol: 13.6% **pH:** 3.74
Residual Sugar: 0.80g/L **T.A.** 5.97g/L
Bottling Date: March 23rd, 2011
Un-filtered, un-fined

WINEMAKER'S NOTES

At fruit set, we exposed all bunches to sunlight, 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 the 12 best bunches per vine in order to promote ripening, concentration of flavours and the expression of terroir.

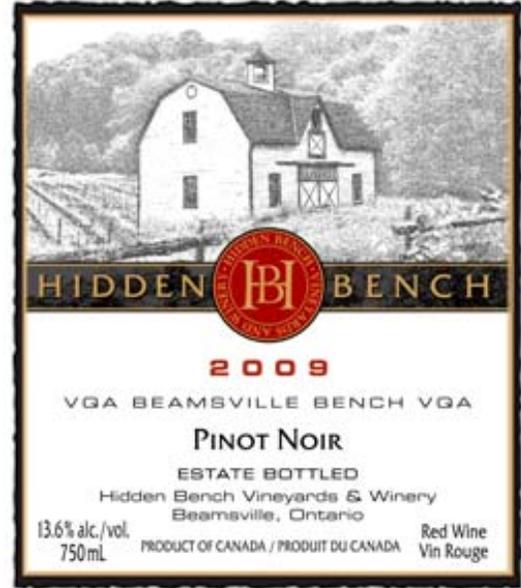
The grapes were handpicked, hand sorted and cold-soaked for 7 to 8 days. Fermentation started naturally with native yeasts and the skins were hand-plunged between one and four times daily during fermentation. At the end of fermentation the free run wine was drained by gravity directly into barrels and the skins were gently pressed in a traditional basket press. Our Estate Pinot Noir spent 16 months in French oak barrels. From harvest to bottling, it was neither pumped nor filtered and no fining agents were used.

TASTING

The first impressions on the nose with this wine are sour cherry, smoke and a rich concentration that reflect the 2009 vintage. A creamy, generous texture holds together the dark, savoury red fruits. Great structure and well concentrated with typical 'cool-climate' Pinot Noir characteristic of earthy beetroot are highlighted with subtle pencil shavings. The Beamsville Bench is well expressed through this wine.

THE GROWING SEASON

The 2009 vintage can be characterized by the saving grace of the warmth of late August and the month of September. This six week period turned a challenging growing season into a classic. Overall seasonal temperatures were lower than historical averages while precipitation levels were higher. This required meticulous attention to detail in the vineyard with extreme yield management to ensure our fruit achieved the highest possible maturity. April, May and June were cool months with more rain than the same period over the last 5 years – 325 millimeters in a 90-day period!



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New vineyard plantings benefited from this moisture, while our existing blocks required more attention than normal to limit vigor.

In July it was evident that extreme yield management was required to ensure the best quality fruit. Green harvesting, the removal of under-ripe grape bunches from each vine, was completed three weeks earlier than normal to enhance fruit maturity. Using precision viticulture, we meticulously maintained vine growth to expose fruit to the sun, encourage air circulation, which in turn opened up the canopy. Leaves were removed when they shaded grape bunches; vine shoots were positioned vertically to provide maximum exposure to the sun.

There was a positive change in mid-August and throughout September. This period of dry, warm weather truly enhanced the vintage. Flavours developed beautifully in the vineyard. The benefits of our extreme yield management were evident in mid-September and harvesting started the first week of October.

The harvest months of October and November were cooler than average thereby prolonging the vintage and allowed our fruit to ripen completely on its own terms. Cool climate viticulture contributes to the story of our *terroir* and vintage to vintage variation, adds to the notion of 'truth' in our wine.