



2009 FELSECK VINEYARD RIESLING

WINEMAKING DATA

Harvest Dates: 3rd of October 2009
Blend and grape source: 100% Felseck Vineyard
Alcohol: 11.2% **pH:** 2.94
Residual Sugar: 12.77 g/L **T.A.** 12.7 g/L
Bottling Date: March 24th, 2010

WINEMAKER'S NOTES

The vines for this wine were meticulously maintained to capture their varietal Riesling character. All grape bunches were exposed to sunlight at fruit set with leaf removal on the East side of the canopy to maximize fruit ripening. Green harvest – the elimination of under-ripe bunches – was performed at the first sign of maturity and only bunches exposed to sunlight remained to promote ripening, concentrate flavours and to best express our Beamsville Bench *terroir*.

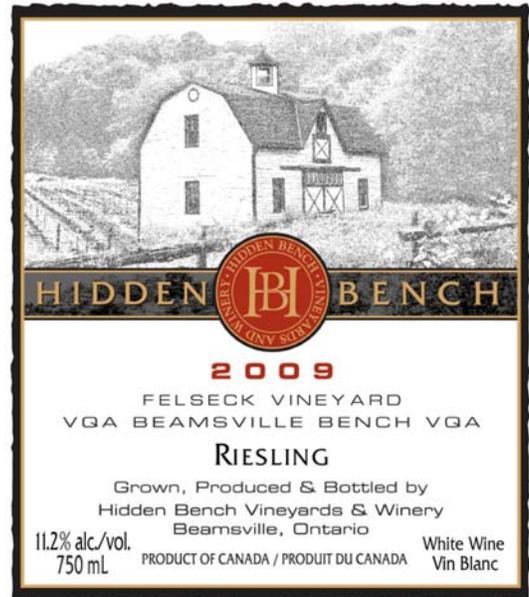
The grapes were handpicked, sorted and gently whole bunch pressed. Only the first 450 liters per tonne of juice was kept and the juice was cold settled for 21 days. This juice was then racked off its lees (the heavy sediment) and warmed to 20 degrees Celsius. It took three weeks for the native yeast to start fermenting. This *wild* fermentation lasted 5 months – more than 150 days – which gives the wine a wonderful complexity.

TASTING

The wine presents a brilliant appearance with pale yellow straw colour. Floral aromas lead into a lively, focused palate with lemon/lime notes, bright, fresh acidity and a surprisingly full, honeyed mid-palate. Typical Felseck Vineyard minerality shows through on the lengthy finish.

THE GROWING SEASON

The 2009 vintage can be characterized by the saving grace 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.



TERROIR SERIES \$28

April, May and June were cool months with more rain than the previous five years – 325 millimeters in a 90-day period! New vineyard plantings benefited from this moisture, while our existing blocks required more attention 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 fruit maturity. Using precision viticulture we meticulously maintained vine growth to expose fruit to sun, encourage air circulation and in turn open up the canopy. Leaves were removed when they shaded grape bunches; vine shoots were positioned to reach straight-up to the sun.

There was a positive change in mid-August and throughout September. This period of dry, warm weather was an enormous advantage to the success of the vintage. Flavours developed beautifully in the vineyard. The benefits of our 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. This prolonged 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 wine.