



2009 ROMAN'S BLOCK RIESLING ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: 6th of October, 2009
Blend and grape source: 100% Rosomel Vineyard Riesling
Alcohol: 11.2% **pH:** 2.90
Residual Sugar: 14.23 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 and especially the signature *terroir* of **Roman's Block**. 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 the character of this unique parcel of vines along the Beamsville Bench.

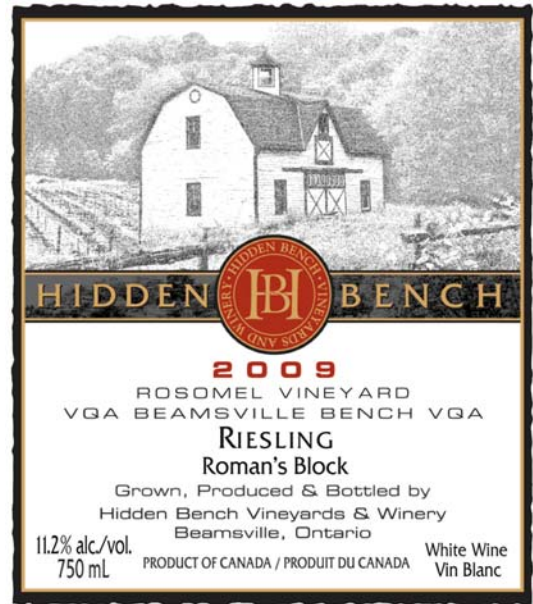
The grapes were handpicked, sorted and gently pressed as whole bunches. Only the first 450 liters per tonne of juice was kept and the juice was cold settled for 21 days. This juice was then racked off its lees (the heavy sediment) and warmed to 20 degrees Celsius. It took three weeks for the native yeast to start fermenting. This *wild* fermentation lasted 4 months – more than 120 days – which gives the wine a wonderful complexity.

TASTING

The 2009 vintage of Roman's Block is filled with classic, cool-climate Riesling aromas of orange blossom, mandarin, peach and the chalky minerality that comes from 36 year old vines. This vintage shows a similar wet stone character as it did in previous vintages with great depth and concentration of flavours. As always, a wine to be enjoyed with a great meal.

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



TERROIR SERIES \$30

yield management to ensure our fruit achieved the highest possible maturity. 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 saved 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.