



## 2010 FELSECK VINEYARD PINOT NOIR

### WINEMAKING DATA

**Harvest Dates:** 16<sup>th</sup> of September, 2010

**Brix at harvest:** 22.6

**Blend and grape source:** 100% organically grown estate Pinot Noir from the Felseck Vineyard

**Alcohol:** 13.5%      **pH:** 3.60

**Residual Sugar:** 0.42g/L      **T.A.** 6.01 g/L

**Bottling Date:** 5 April 2012

**100% De-stemmed**

**Unfined and Unfiltered, 100% Gravity**

**Vine age:** Planted in 2003

**Oak regime:** 100% French Oak: 15% New, 20% 2<sup>nd</sup> fill and older for the 1<sup>st</sup> 11 months; stainless steel barrels and neutral oak for a further 5 months; Stainless steel for 2 months

**Time in barrel:** 16 months

### WINEMAKER'S NOTES

The vines for this wine were meticulously maintained to maximize fruit ripening. Bunches were exposed to direct sunlight through leaf removal to promote maturation and flavour development. 'Green harvest' was performed at the first sign of *véraison*. As a result of the warm and dry vintage, yields were extremely low; only 24.5hL per hectare (or 1.4 ton per acre). Low yields encourage ripening, flavor concentration and expression of our Beamsville Bench *terroir*.

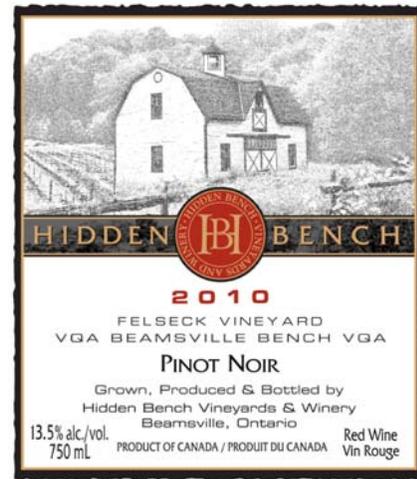
The grapes were handpicked, sorted, de-stemmed and transferred to 5-ton oak fermenters and then chilled for 8 days – this cold-soak encourages fruit flavours and colour enhancement. The wine was fermented with indigenous yeasts and the skins were hand-plunged three to four times a day during fermentation 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. Malolactic fermentation occurred naturally in barrel and was complete in February 2011.

### TASTING

The dark and earthy 2010 Felseck Vineyard Pinot Noir offers up superb earthy aromas of beetroot, ripe field berries and cigar box that reflect the generous 2010 vintage. On the palate, the typical Felseck ferrous minerality shows through and the firm tannin structure gives the wine good cellaring potential.

### THE GROWING SEASON

2010 provided us with a longer than usual growing season as bud burst happened two weeks earlier than average on the Beamsville Bench. Winter and early Spring were relatively mild and dry with



**TERROIR SERIES**  
**\$38.00**

with precipitation slightly lower than normal. Overall, summer temperatures were higher than the seasonal average which, accompanied with a good amount of bright sunshine, helped us achieve near perfect maturity levels for most varieties.

The growing season started well with a warm and sunny May, with a number of high-temperature records broken. Overall monthly temperatures were consistently above normal, which enabled fast and healthy vine growth. June saw more normal temperatures with higher precipitation while the weather in July was hot, sunny and perfect for maturing our grapes. Using world-class, precision viticulture, we meticulously maintained vine growth to open the canopy and expose fruit to the sun and encourage air circulation. Leaves were removed where they shaded grape bunches; vine shoots were positioned to reach vertically to the sun for maximum leaf surface area exposure.

The sunny and dry *véraison* period led to a warm September and gradually cooling October with cool nights and temperate days, which offered us, again, near perfect conditions for a long, cool, ripening period. Flavours developed slowly and beautifully in the vineyard permitting us to produce elegant and balanced wines – which are a genuine reflection of the *terroir* of the Beamsville Bench.

2010 has the potential to be an outstanding vintage, possibly one of the best in the previous 6 years. What makes this vintage so special is that conditions were favorable for most grape varieties, both the early as well as late ripening cultivars. Cool climate precision viticulture contributes to the story of our *terroir* and vintage to vintage variation adds to the notion of 'truth' in wine.