



## 2010 FELSECK VINEYARD RIESLING

### WINEMAKING DATA

**Harvest Dates:** 21<sup>st</sup> of September 2010

**Brix at Harvest:** 20.1

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

**Alcohol:** 11.5%      **pH:** 2.86

**Residual Sugar:** 12.5 g/L    **T.A.** 9.72 g/L

**Bottling Date:** March 22<sup>th</sup>, 2011

**Filtered, bottled by gravity**

### WINEMAKER'S NOTES

Vines in this single vineyard were meticulously maintained to capture their varietal Riesling character. All bunches were exposed to sunlight at fruit set with leaf removal on the East side of the canopy to maximize fruit ripening while some leaves on the West side were left to protect against sunburn. Green harvest – the elimination of under-ripe bunches – was performed at the first sign of maturity and only non-touching, evenly spaced bunches exposed to sunlight remained to promote ripening, concentrate flavours and to best express our Beamsville Bench *terroir*.

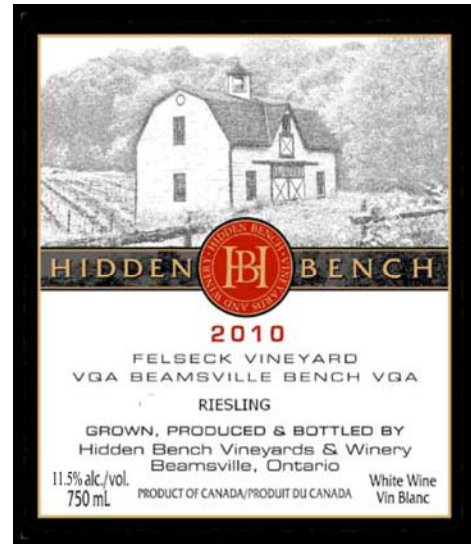
The grapes were handpicked, sorted and gently whole bunch pressed. Only the best quality juice was kept from the press, the equivalent of 24hL per hectare (1.55 tons/acre). The juice was cold settled for 15 days, then racked off its lees (the heavy sediment), warmed to 18 degrees Celsius to begin fermentation. The cool fermentation lasted 3 months which gives the wine wonderful complexity.

### TASTING

The wine presents a brilliant appearance with golden straw colour. The nose shows grapefruit and Meyer lemon aromas with a rich marmalade, bees wax and honey palate. Typical Felseck Vineyard minerality shows through on the lengthy persistent finish.

### 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 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.



### TERROIR SERIES \$28

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 recent past. What makes this vintage so special is that conditions were favourable 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.