



2010 LOCUST LANE VIOGNIER

WINEMAKING DATA

Harvest Dates: 26th of September, 2010
Blend and grape source: 100% Locust Lane Vineyard
Alcohol: 13% **pH:** 3.43
Residual Sugar: 5.2 g/L **T.A.** 7.04 g/L
Bottling Date: May 22nd, 2011
Filtered

WINEMAKER'S NOTES

We exposed all bunches to sunlight at fruit set 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 only the best bunch per healthy shoot in order to promote ripening, concentration of flavours and expression of the Beamsville Bench terroir.

The grapes were handpicked, hand sorted and lightly whole bunch pressed. The juice was cold settled for 48 hours before being racked to older French oak barrels. The juice was barrel fermented to improve mouth feel while allowing complete varietal aromatic expression.

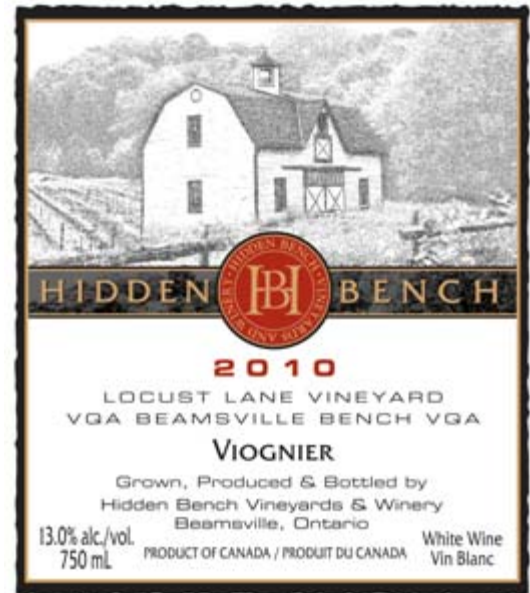
TASTING

Brilliant yellow straw colour. The 2010 Viognier shows white flowers, white stone fruit and peach on the nose. Elderberry, honeysuckle and apricot give way on the palate, matched with a silky texture. This balanced wine persists on the finish. Fermentation in oak leads to hints of Asian five-spice. This wine reflects the warmth of the vintage and will drink well for 2-3 years.

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.

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.



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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.