



2010 NUIT BLANCHE - ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: 10th to 14th of September, 2010
Blend and grape source: 100% organically grown Semillon and Sauvignon Blanc from the Rosomel Vineyards
Sauvignon Blanc: 88.1%, Semillon: 11.9%
Brix at harvest: 23.2
Alcohol: 13.5% **pH:** 3.30
Residual Sugar: 3.54 g/L **T.A.** 6.43g/L
Oak regime: 100% French oak: 24% stainless steel barrels, 19% new, 19% 2nd fill and 38% 3rd fill, for 6 months
Bottling Date: May 26th, 2011

WINEMAKER'S NOTES

In 2010 we exposed all bunches at fruit set to sunlight by removing leaves on both sides of the canopy. Green harvest was performed at the start of *véraison* and we only left the healthiest bunches that were well exposed to sunlight in order to promote ripening, concentration of flavours and the expression of *terroir*.

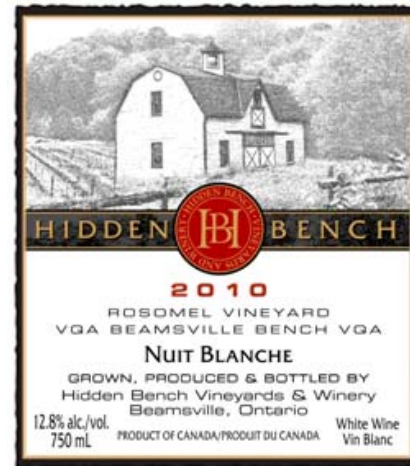
The grapes were handpicked; gently hand sorted and whole bunch pressed. The juice was then left to settle at 5°C for 48 hours prior to racking after which it was warmed up to 18°C and then transferred to barrel. Fermentation occurred naturally with wild yeasts and the barrels were stirred weekly during ageing to increase mouth feel and roundness. The 2010 Nuit Blanche was blended in April 2011 and filtered before bottling.

TASTING

Brilliant golden hue with a rich, creamy palate loaded with passion fruit and white peach, a distinct flinty minerality and delicate floral notes. This traditional white Meritage shows balance of fruit and well integrated oak. Serve cool at 10 - 12°C.

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.

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 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.