



2010 ROMAN'S BLOCK RIESLING ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: 26th of September 2010
Brix at Harvest: 19.8
Blend and grape source: 100% organically grown estate Riesling from the Rosomel Vineyard
Alcohol: 11.0% **pH:** 2.86
Residual Sugar: 13.1 g/L **T.A.** 9.95 g/L
Bottling Date: March 22nd 2011
Filtered, bottled by gravity

WINEMAKER'S NOTES

The vines for this single vineyard Riesling were meticulously maintained to capture their varietal character and especially the *terroir* signature of **Roman's Block**. All grape bunches were exposed to sunlight at fruit set with complete leaf removal on the East and partial removal on the West 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 non-touching 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.

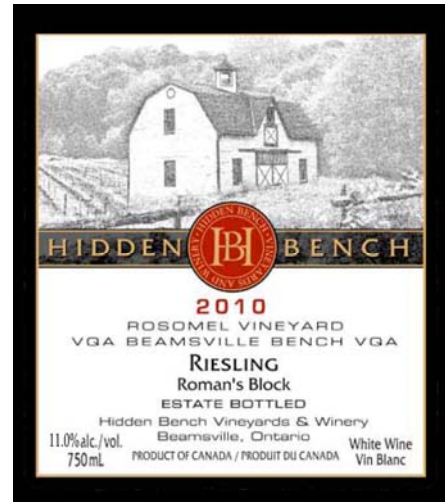
The grapes were handpicked, sorted and gently pressed as whole bunches. Due to the advanced age of the vines we harvested only 1.5 kg per vine on average or 16.5hL/Ha. Only the first 450 liters per ton of free run juice was kept and the juice was cold settled for 6 days. It was then racked off its lees (the heavy sediment) and warmed before the fermentation started. The cool fermentation lasted over 2 months which gives the wine its wonderful complexity.

TASTING

The 2010 vintage of Roman's Block is filled with classic, cool climate Riesling aromas of peach and ripe Golden Delicious apple coupled with the chalky minerality that comes from 34 year old vines. Juicy, lush and very intense with a persistent long finish, this wine is ready to drink at release and is probably better to drink earlier than later in its life due to the warmer than normal vintage.

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,



TERROIR SERIES \$30

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.