



2010 TERROIR CACHÉ

WINEMAKING DATA

Harvest Date: 27th of September to 23rd of October, 2010

Brix at Harvest: 21.9 – 25.5

Blend and grape source: 100% organically grown estate fruit from the Rosomel, Locust Lane and Felseck Vineyards
53% Merlot, 19% Cabernet Franc, 16% Cabernet Sauvignon, 12% Malbec

Alcohol: 13.8% **pH:** 3.58

Residual Sugar: 0.34g/L **T.A.** 6.28 g/L

Bottling Date: May 23rd, 2012

Oak regime: 100% French Oak: 40% new, 28% 2nd and 3rd fill, rest older. Racked after 6 months.

Time in barrel: 18 months

Unfined and Unfiltered



Silver IWSC Awards

WINEMAKER'S NOTES

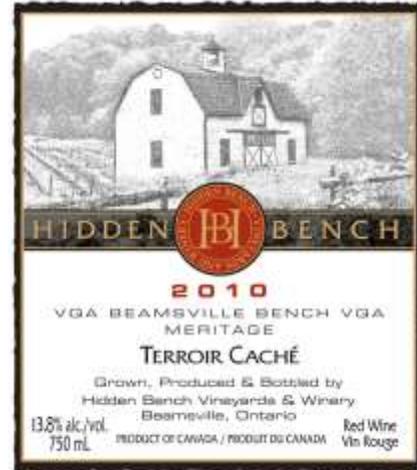
All the fruit was handpicked, sorted and de-stemmed. After 5-7 days of cold maceration, the components of the blend were fermented separately in small batches and 8-10% of the juice from every batch was drained from the skins to improve colour, structure and intensity of flavours. We used extended délestage – a traditional method of gently draining the wine and returning it to tank with its skins during fermentation. The wines spent 7 to 10 days post fermentation on their skins to encourage polymerization of complex tannins that add a silky texture to the wine before being drained by gravity to barrel. The wine was then aged for 18 months in new and older French Oak and bottled without filtration and fining. Malolactic fermentation occurred naturally in barrel.

TASTING

Deep purple in colour, The 2010 Terroir Caché exhibits a powerful nose of black current, dark chocolate and ripe plums. These aromas persist on the palate with a subtle undertone of cigar box and cherry wood. Made in a traditional style, this well structured and elegant wine will benefit from cellaring for the next 5-10 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



ESTATE SERIES

\$38.00

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.