



2012 ESTATE CHARDONNAY

WINEMAKING DATA

Harvest Dates: 1st of September to 16th of September, 2012

Brix at harvest: 22.1 – 23.4

Blend and grape source: 100% organically grown and certified estate Chardonnay from the Locust Lane, Felseck and Rosomel Vineyards

Alcohol: 13.5% **pH:** 3.35

Residual Sugar: 1.44g/L **T.A.** 6.24g/L

Bottling Date: August 28th, 2013

Oak regime: 100% French Oak: 10% New, 14% 2nd Fill, 76% neutral and stainless steel barrels

Time in barrel: 10 months

Bentonite fined and Filtered

WINEMAKER'S NOTES

The Chardonnay vines for this wine were meticulously maintained to showcase our Beamsville Bench *terroir*. All grape bunches were exposed to sunlight at fruit set by completely removing leaves on the East side and partially on the West side of the canopy to maximize ripening. Green harvesting – the removal of under-ripe bunches – was performed at the first sign of colour change in berries from green to gold. This is known as *véraison*. A healthy 37.4hL per hectare was harvested (2.3 tons per acre) in 2012.

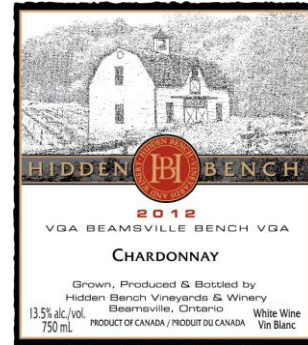
All fruit was handpicked, sorted and whole bunch pressed to yield the most pure juice. After cold settling for 24 hours, the juice was racked, warmed and then transferred to barrel. The wine was slowly fermented with indigenous yeasts reaching a peak of 22 degrees Celsius. Partial malolactic fermentation occurred naturally and all barrels were stirred weekly during fermentation. The barrels for this wine were selected and blended in July 2013 and filtered before bottling in August.

TASTING

The intense and flinty nose shows complex aromas of apricot, baked pears, almond and vanilla bean. The palate is fleshy, showing great fruit intensity and a luscious texture. A firm structure and lingering finish will make it age well over the next 5-7 years.

THE GROWING SEASON

The 2012 growing season can be characterized as an almost perfect example of what the potential impact both positive and negative can be of global warming on the viticulture of our region. We experienced a very warm and mild winter which permitted our vineyards not to experience any winter cold damage as the coldest temperature we experienced was



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\$28.75

minus 16°C which is well above the threshold for any bud damage. This warm winter led to an early bud break in late April which caused us some acute anxiety on the weekend of May 5th and 6th as we experienced temperatures well below freezing. We were able to mitigate damage to the buds of our vines (particularly Chardonnay) by using a helicopter to keep the cold air moving to avoid frost damage, an expensive insurance policy but in our view well worth the risk.

The above average temperatures (+3°C) continued throughout the Spring and Summer and although we had adequate precipitation early in the year the very warm temperatures of July and August were also accompanied by little or no rainfall. This lack of precipitation and lower than normal humidity resulted in less disease pressure so our vineyard team was able to reduce the number of organic copper and sulphur sprays to avoid mildew in the vineyards, a bonus for a certified organic producer like HB. Although the lack of precipitation was beneficial from a disease management point of view it caused some drought stress to our younger vineyard blocks and resulted at the end of the season in a 20% reduced crop weight due to lower grape bunch weights.

As we do every season we adapted our canopy management strategy to suit the particularities of the vintage and in addition to very specific vertical shoot positioning we left more than usual leaf coverage in the fruit zone to prevent sunburn on the grape clusters and to preserve delicate aromas of both red and white varieties.

Harvest started and ended about 10 days earlier than normal and the overall quality and health of the grapes across all varieties was exceptional with near perfect phenolic and sugar ripeness. This resulted in wines with exceptional concentration and richness coupled with good structure and fruit focus. We look forward to following the evolution of this superior vintage over the next few years.