



2013 FELSECK VINEYARD RIESLING

WINEMAKING DATA

Harvest Dates: 10th of October, 2013

Brix at Harvest: 19.4

Blend and grape source: 100% organically grown and certified estate Riesling from the Felseck Vineyard

Alcohol: 11% **pH:** 2.99

Residual Sugar: 13.64g/L **T.A.** 8.19 g/L

Bottling Date: March 10th, 2014

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WINEMAKER'S NOTES

Vines in this single vineyard were meticulously maintained to capture their varietal Riesling character. All bunches were exposed to sunlight at fruit set with leaf removal on the East side of the canopy to maximize fruit ripening while some leaves on the West side were left to protect against sunburn. Green harvest – the elimination of under-ripe bunches – was performed at the first sign of maturity and only non-touching, evenly spaced bunches exposed to sunlight remained to promote ripening, concentrate flavours and to best express our Beamsville Bench *terroir*.

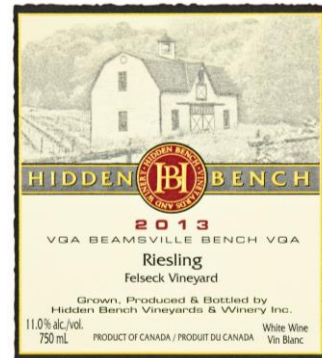
The grapes were handpicked, sorted and gently whole bunch pressed. Only the best quality juice was kept from the press, the equivalent of 37hL per hectare (2.3 tons/acre). The juice was cold settled for 2 days, then racked off its lees (the heavy sediment), and warmed to 18 degrees Celsius to begin fermentation. The cool, fermentation lasted 2 months which gives the wine wonderful complexity.

TASTING

Bright pale straw colour. The nose is showing aromatic stone fruit aromas of ripe peach and apricot while the pallet is concentrated and generous with orange rind, preserved Meyer lemon, and beeswax. The lengthy and mineral finish truly expresses the Felseck Vineyard *terroir*, a Riesling with a true sense of place.

THE GROWING SEASON

The 2013 vintage can be characterized as variable with overall normal temperatures but higher than normal precipitation, particularly during the spring to mid-summer period. Following a mild winter and a relatively normal bud break,



TERROIR SERIES

\$28.00

the rains of May/June/July enhanced an already vigorous vegetative growth phase for our vines which required our vineyard team to pay particular attention to shoot thinning/canopy management and our organic spray program during this period. Flowering and fruit set were strong and as such meticulously detailed manual hand work was required to minimize crop loads and balance vegetative growth to ensure that the fruit would achieve optimal maturity at harvest.

Mid-August to the end of September was relatively dry with higher daytime / lower nighttime temperatures, resulting in excellent diurnal temperature shift which permitted great phenolic and sugar development for early/mid-season ripening varieties such as Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc.

Later ripening varieties struggled to achieve the equivalent phenolic ripeness due to a sudden drop in temperatures experienced in the second week of October. Harvest started on September 10 and we were fortunate as a result of our meticulous organic vineyard practices to have some of our Pinot Noir hang until October 3rd, which assured near perfect maturity.

Our Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc wines from the 2013 vintage benefitted from the longer, cooler ripening season. Judicious picking, sorting and winemaking decisions made by our team, resulted in excellent, age worthy wines which are true expressions of cool climate, *terroir* driven wines with lower alcohols and higher natural acidity.