



2013 LOCUST LANE VIOGNIER

WINEMAKING DATA

Harvest Dates: 5th of October, 2013

Brix at Harvest: 20

Blend and grape source: 100% organically grown estate fruit from the Locust Lane Vineyard

Alcohol: 12.5% **pH:** 3.32

Residual Sugar: 0.83 g/L **T.A.** 7.12 g/L

Bottling Date: March 11th, 2014

Oak regime: 100% French Oak: older than 5 years

Time in barrel: 6 months

WINEMAKER'S NOTES

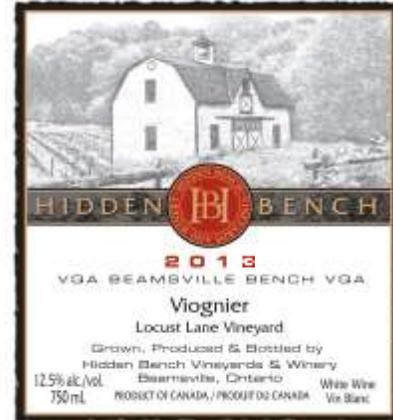
All Viognier bunches were exposed to sunlight at fruit set with leaf removal on both sides of the canopy to maximize ripening. Our Viognier comes from three parcels, a total of 1.06 acres and we harvested the equivalent of 31hL per hectare (2 tons/acre). After a gentle press cycle, the juice was cold settled for 24 hours, then racked and transferred to neutral barrels by gravity. By fermenting in barrel, we preserve the delicate varietal aromatics while simultaneously improving the mouth feel of the wine.

TASTING

Bouquet of aromatic white flowers, nectarines and apricot. The fresh peach and floral palate is dry and flinty, with a delicate, creamy mid-palate and subtle toast nuances. A sound expression of the delicacy of Viognier grown in a cool climate.

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, 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.



ESTATE SERIES
\$32.00

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.