



2013 ROMAN'S BLOCK RIESLING ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: 11th of October, 2013

Brix at Harvest: 19.1

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

Alcohol: 11% **pH:** 2.94

Residual Sugar: 10.43g/L **T.A.** 8.76g/L

Bottling Date: March 10th, 2014

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WINEMAKER'S NOTES

The vines for this single vineyard Riesling were meticulously maintained to capture their varietal character and especially the *terroir* 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.

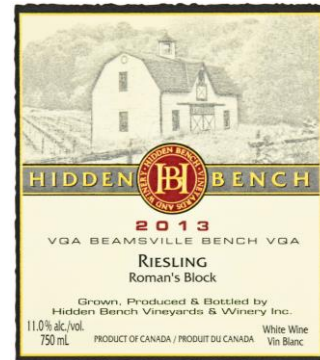
The grapes were handpicked, sorted and gently pressed as whole bunches. Due to the advanced age of the vines (36 years) we harvested only 2.15kg per bearing vine on average or 29.2hL/Ha. Only the first 500 liters per ton of free run juice was kept and the juice was cold settled for 2 days. It was then racked off its lees (the heavy sediment) and warmed before the fermentation started. The cool fermentation lasted 2.5 months which gives the wine its wonderful complexity.

TASTING

Pale gold in colour, with delicate floral notes of orange blossom and green apple on the nose. The taste is complex and concentrated with lemon/lime citrus aromas, balanced by a lively acidity. The finish is long with a wet stone minerality that can be attributed to 36 year old vines in our Rosomel vineyard.

THE GROWING SEASON

The 2013 vintage can be characterized as variable with overall normal temperatures but higher than normal precipitation,



TERROIR SERIES
\$32.00

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. 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.