



2014 FELSECK VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: 1st to the 3rd of October, 2014

Brix at harvest: 21.3 – 22.2

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

Alcohol: 12.7% **pH:** 3.53

Residual Sugar: 0.16g/L **T.A.** 6.03 g/L

Bottling Date: March 17th, 2016

100% De-stemmed

Un-fined and Unfiltered

Vine age: Planted in 2008, 2009

Oak regime: 100% French Oak: 33% new, 17% 2nd fill, 17% 3rd fill and older for 11 months; raked and returned to 17% new and 2nd fill for a further 2.5 months; Stainless steel 3.5 months prior to bottling

Time in barrel: 13.5 months

WINEMAKER'S NOTES

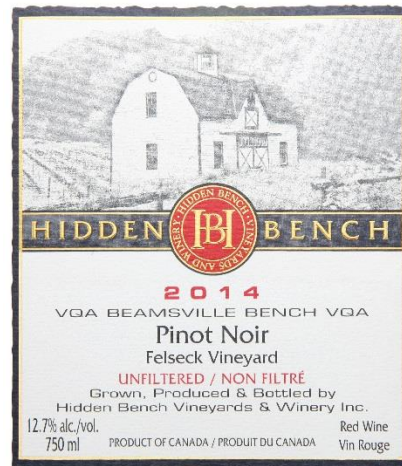
The vines for this wine were meticulously maintained to maximize fruit ripening. Bunches were exposed to filtered sunlight through leaf removal on the East side of the canopy, while leaving leaves on the West side to protect against sunburn. 'Green harvest' was performed at the first sign of *véraison*. In 2014, yields were very low due to winter injury at 14.6hL per hectare or 0.78 ton per acre. The grapes were handpicked, sorted, de-stemmed, berry sorted, transferred to 5-ton oak fermenters and then chilled for 7-10 days. Fermentation started naturally with indigenous yeast and the skins were hand-plunged two to three times a day to balance extraction with finesse in the finished wine. Gravity was used to fill barrels with the free run wine and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel and was complete in the Spring of 2015.

TASTING

This elegant vintage of Felseck Vineyard Pinot Noir shows floral aromas of violets and red fruit accompanied by earthy notes on the nose. The generous and youthful palate shows notes of cherries and raspberries along with typical Felseck ferrous minerality and pronounced, structured tannins gives the wine excellent ageing potential. Decant now or cellar for 5 years or more.

THE GROWING SEASON

Wines from the 2014 vintage shows the complexity of our unique Beamsville Bench. The winter of 2014 was severely cold and snowy. With the ground in deep freeze, the cold



TERROIR SERIES

\$39.00

temperatures prevailed well into spring and temperatures only returned to normal in the month of May.

As a result of the cold winter, we experienced cold damage in our more sensitive varieties and locations and an across the board reduction in yield. Fortunately, most of our focus at HB are on less sensitive varieties. This and the general good health and good care of our vines will ensure that yields bounce back in the next couple of years.

June and July stayed cool with ample moisture, giving vines a chance to mature at a steady rate. As a result of the late start to the growing season, harvesting started 14 days later than normal. At HB we started picking on the 1st of October and finished on the 30th.

As we saw in 2009, August and September days were warm and sunny and nights cool with good diurnal temperature swings, giving grapes the chance to mature. Good weather prevailed into October when we started picking. Fruit quality was exceptional with minimal disease pressure and good phenolic and sugar ripeness. Our vineyard team did an excellent job ensuring the health of our vines, keeping crop levels down, in order to ripen the 2014 crop and ensure a productive vineyard in subsequent years. Meticulous shoot positioning and leaf removal to open up canopies and maximize sunlight exposure ensured perfect ripening.

Sound picking decisions and minimal, timely intervention in the cellar has resulted in elegant, balanced wines that are true to the vintage.