



## 2014 BLANC DE BLANC

### WINEMAKING DATA

**Harvest Dates:** September 16, 2014  
**Brix at harvest:** 17.7 – 19.0  
**Blend and grape source:** 100% organically certified and estate grown Chardonnay from the Locust Lane Vineyard.  
**Alcohol:** 12.0%      **pH:** 3.17  
**Residual Sugar:** 0.47 g/L    **T.A.** 7.75g/l  
**Bottling Date:** May 26, 2015  
**Disgorging Date:** June 20, 2019  
**Time on lees:** 7 months in barrel, 48 months on lees in bottle

### WINEMAKER'S NOTES

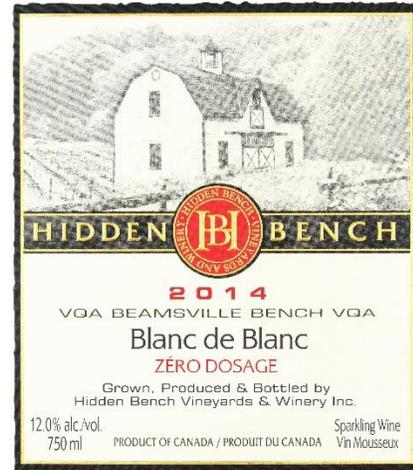
This is our second release of a traditional method *Blanc de Blanc* sparkling wine. The smaller crop in 2014 provided fruit with an intensity that is well suited to sparkling wine while still maintaining the freshness and acidity.

After hand-harvesting and sorting, the fruit was transferred to the press as whole clusters. A maximum of 500L of juice per 1,000kg fruit was kept for the sparkling base-wine. This juice is then settled for 48 hours before being racked off its heavy lees. Fermentation occurs in neutral oak barriques and the wine is aged prior to finalizing the selections in the early Spring. Once blended, the base wine goes through *tirage*, for the secondary fermentation in bottle.

The bottles are aged for four years on their lees prior to the disgorgement in the Summer of 2019, when the yeasts are removed and the bottle is topped with the same wine. This is a pure expression of *Brut Natur!* Zero Dosage is a term used when no sugar is added to the finished wine, which provides the most authentic expression of our *terroir*.

### TASTING

This sparkling wine has a fine, delicate and consistent mousse, with aromas of green pear and white blossom. On the weighted midpalate are elements of brioche and golden apple. This complex and elegant wine promises interesting cellaring potential for those patient enough to wait.



### TERROIR SERIES

#### THE GROWING SEASON

Wines from the 2014 vintage show the complexity of our unique Beamsville Bench vineyards. The winter of 2014 was severely cold and snowy. With the ground in deep freeze, the cold 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 damage in our more sensitive varieties and vineyard locations, making for a reduction in yields. Fortunately, most of our focus at HB is on less sensitive varieties. This and the general good health and care of our vines will ensure that yields return to normal in the next few years.

June and July stayed cool with ample moisture, which gave the vines a chance to mature at a steady rate. At Hidden Bench we started picking our sparkling on September 16<sup>th</sup> and finished on the 30<sup>th</sup> of October.

As we saw in 2009, August and September days were warm and sunny with cool nights giving a good diurnal temperature range. Beautiful weather prevailed through the entirety of vintage, leading to high quality fruit 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 fruit and ensure a productive vineyard in subsequent years. Meticulous shoot positioning and leaf removal to open the canopy to maximize sunlight 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.