



## 2014 FELSECK VINEYARD RIESLING

### WINEMAKING DATA

**Harvest Dates:** 11<sup>th</sup> of October, 2014

**Brix at Harvest:** 19.7

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

**Alcohol:** 11%      **pH:** 2.91

**Residual Sugar:** 10.4g/L    **T.A.** 10.08 g/L

**Bottling Date:** March 10<sup>th</sup>, 2014

**Filtered**

### 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*.

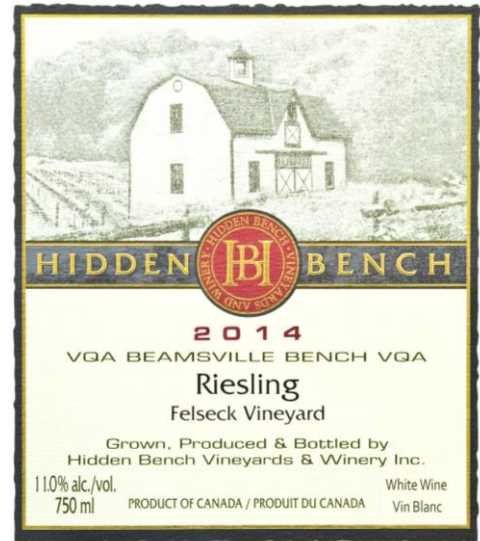
The grapes were handpicked, sorted and gently whole bunch pressed. Only the best quality juice was kept from the press, the equivalent of 37hL per hectare (2.3 tons/acre). The juice was cold settled for 2 days, then racked off its lees (the heavy sediment), and warmed to 18 degrees Celsius to begin fermentation.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

### TASTING

On the nose, the 2014 Felseck Vineyard Riesling shows fragrant orange blossom and the flinty slate minerality so characteristic of the Felseck Vineyard. The palate shows an aromatic blend of Meyer Lemon, ripe Pomelo and baked Apple and the finish is long and persistent.

### THE GROWING SEASON

Wines from the 2014 vintage shows the complexity and uniqueness of the Beamsville Bench. The winter of 2014 was severely cold and snowy. With the ground in a deep freeze, the cold temperatures prevailed well into spring



**TERROIR SERIES**  
**\$28.00**

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 varietal 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 Hidden Bench we started picking on the 1<sup>st</sup> of October and finished on the 30<sup>th</sup>.

As we saw in 2009, August and September were warm and sunny 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 the canopies and maximize sunlight exposure ensured perfect ripening.

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