



2014 NUIT BLANCHE ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: 10th of October, 2014

Brix at harvest: 22.7

Blend and grape source: 100% organically certified Sauvignon Blanc and Semillon from the Rosomel Vineyard

Sauvignon Blanc: 96.3%, Semillon: 3.7%

Alcohol: 13.0% **pH:** 3.24

Residual Sugar: 1.26g/L **T.A.** 7.08g/L

Oak regime: 100% French oak: 17% new and the rest neutral oak, for 6 months

Bottling Date: May 25th, 2015

WINEMAKER'S NOTES

In 2014 we exposed bunches at fruit set to sunlight by removing leaves on the east side of the canopy only, while providing some shade on the west side to protect against sunburn and preserve delicate aroma compounds. Green harvest was performed at the start of *véraison* and we only left the healthiest bunches that were partially exposed to sunlight in order to promote ripening, concentration of flavours and the expression of *terroir*.

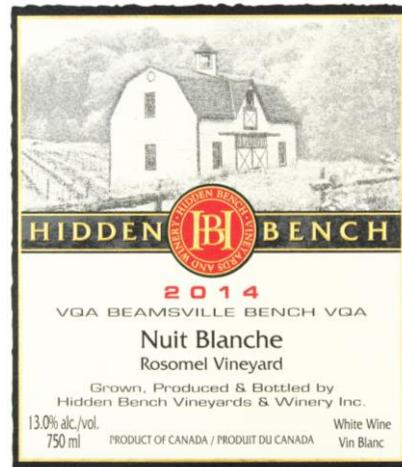
The grapes were handpicked; gently hand sorted and whole bunch pressed. The juice was then left to settle at 5°C for 24 hours prior to racking after which it was warmed up to 16°C and then transferred to barrel. Fermentation occurred naturally and the barrels were stirred weekly during fermentation to increase mouth feel and creaminess. The 2014 Nuit Blanche was blended in April 2015 and filtered before bottling.

TASTING

Fresh with aromas of ripe fig, lime oil and freshly cut grass on the nose. Smoky and flinty notes compliment a creamy yet structured, fruit forward palate with focused acidity. Shy in its youth, this vintage will benefit from careful cellaring. Serve at 12-14°C.

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.



TERROIR SERIES

As a result of the cold winter, we experienced damage in our more sensitive varietals and vineyard locations, making for a reduction in yields. Fortunately, most of our focus at HB is on less sensitive varietals. 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. Due to 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 with cool nights giving a good diurnal temperature range. Beautiful 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 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.