



2015 ROSOMEL VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: 2nd of October 2015

Brix at harvest: 23.1

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

Alcohol: 13.0% **pH:** 3.48

Residual Sugar: 0.16g/L **T.A.** 5.97 g/L

Bottling Date: March 22nd, 2017

100% De-stemmed

Un-fined and Unfiltered

Vine age: Planted in 1990, 2006

Oak regime: 100% French Oak: 26% new, 15% 2nd fill, rest older for 9 months; racked and returned to 17% new oak for a further 5 months; Stainless steel 3 months prior to bottling

Time in barrel: 14 months

WINEMAKER'S NOTES

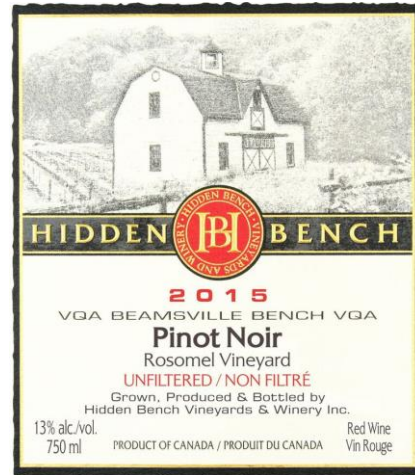
The vines for our first bottling of Rosomel Vineyard Pinot Noir were meticulously maintained to maximize fruit ripening. Bunches were exposed to sunlight through leaf removal on the East side of the canopy, leaving leaves on the West side to protect against sunburn. 'Green harvest' was performed at the first sign of *véraison*. In 2015, yields were low due to winter injury at 1.66 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 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 2016.

TASTING

2015 marks the inaugural release of this Pinot Noir from our Rosomel Vineyard. This bright garnet, cool climate Pinot Noir has a charming floral nose with notes of sour cherries and strawberries, developing into earthy aromas. The delicate mouthfeel is followed by smooth persistent tannins and dried cranberries with lively acidity. The savory, lingering finish leaves you wanting another sip. Drink now or enjoy in the next 2-5 years.

THE GROWING SEASON

The growing season in the lead up to harvest 2015 saw yet another winter characterized by record breaking, brutally



TERROIR SERIES

cold temperatures with plenty of snow and ice. Persisting lower than average temperatures (to be precise, 8°C colder than normal for February), lead to potentially devastating bud damage on our vines with many days spent worrying about their survival.

Spring weather was relatively normal and the first evidence of bud break appeared on the 8th of May. High rainfall in June was followed by a very dry month of July. Mother Nature finally allowed normalcy to return and the summer brought warm and sunny conditions. The beautiful warm weather lingered well into September, giving the vines a chance to slowly ripen fruit and gain phenological maturity. These favourable conditions lasted until the end of October, which allowed for good sugar accumulation and optimal flavours in all varietals.

Vintage at Hidden Bench commenced on the 17th of September with Chardonnay and the last of the Bordeaux reds was picked on the 27th of October.

Quality of the 2015 vintage is exceptional due to the favourable ripening conditions in both the aromatic whites and wines in barrel show tremendous potential. Varietals adapted to the Bench did particularly well, such as Pinot Noir, Chardonnay and Riesling, while the Bordeaux reds benefitted from the long warm Fall conditions. Despite being dealt two severe winters in a row, our particular and unique location on the Beamsville Bench, as well as scientific, meticulous and thoughtful viticultural practices, ensure that our vines are on the road to recovery.