



2015 FELSECK VINEYARD RIESLING

WINEMAKING DATA

Harvest Dates: 28th of September 2015

Brix at Harvest: 19.9

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

Alcohol: 11% **pH:** 2.87

Residual Sugar: 8.96g/L **T.A.** 8.34 g/L

Bottling Date: May 11th, 2016

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*.

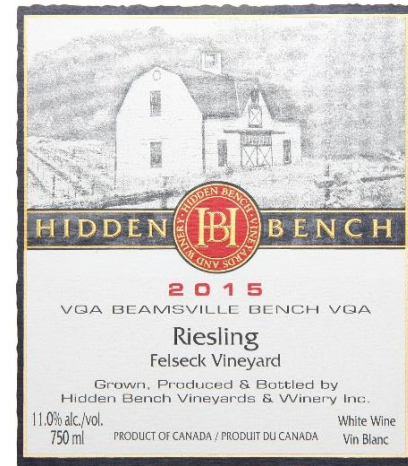
The grapes were handpicked, sorted and gently whole bunch pressed. Only premium quality juice was kept from the press, the equivalent of 25hL per hectare. The juice was cold settled for 24 hours, then racked off its lees (the heavy sediment), and warmed to 16 degrees Celsius to begin fermentation. The cool, slow natural fermentation lasted 3 months which gives the wine wonderful complexity.

TASTING

Bright straw colour, showing enticing stone fruit aromas of white peach and apricot on the nose while the pallet is concentrated and generous with orange rind, preserved Meyer lemon, and beeswax. The lengthy and mineral finish truly expresses the Felseck Vineyard *terroir*, a Riesling with a true sense of place.

THE GROWING SEASON

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



TERROIR SERIES

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.