



2016 NATUR ZERO DOSAGE TRADITIONAL METHOD SPARKLING WINE

WINEMAKING DATA

Harvest Dates: September 2, 2016

Brix at harvest: 17.9 weighted average.

Blend and grape source: 72% Pinot Noir, 28% Chardonnay from Estate vineyards.

Alcohol: 12.0%

pH: 2.90

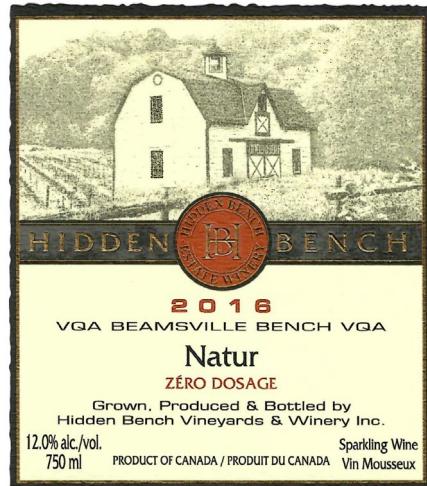
Residual Sugar: <1.0 g/L

T.A. 8.65 g/L

Tirage Date: May 24, 2017

Oak regime: 100% French Oak, all neutral barriques.

Time in barrel: 6 months.



WINEMAKER'S NOTES

The 2016 Natur is a traditional method sparkling wine, made in the fashion of top class Champagne. A blend of 72% Pinot Noir and 28% Chardonnay, all fruit for this wine is hand-picked and whole cluster pressed. Only the purest 500L/1000kg is kept for this cuvée. The juice is cold settled, then racked to neutral 228L barriques for fermentation. Malolactic fermentation is blocked to preserve the acidity. After 6 months of barrel ageing, the wine is blended and then the *tirage* (addition of sugar and yeast for secondary fermentation) is carried out in May 2017.

After four years in bottle, on its spent lees the bottles are riddled, disgorged and then topped with the same wine. No sugar or other dosage is added at the time to preserve this *Brut Natur* style sparkling wine.

TASTING

Subtle toast and brioche, lemon and cream come together to compliment bright red fruit notes of cherry and hints of raspberry leaf. On the palate, the fine persistent mousse opens to lemon curd, brioche, and raspberry sorbet. This Natur is lively, fresh, and ready to be enjoyed with classic seafood cocktail and raw East Coast oysters on the half shell.

TERROIR SERIES

THE GROWING SEASON

Following a relatively mild winter than the previous two, the season started off with an early but variable spring with bud break starting around May 1st. By the end of May, conditions were much warmer and drier than normal and persisted well into the summer. Soil moisture levels were much lower than the norm with most of the summer storms bypassing our Beamsville Bench vineyards.

Younger vineyard plantings, with shallow root systems were most affected by the low soil moisture and the decision was made to remove the fruit and to hand irrigate these vines to give the vines a chance to avoid heat stress. Older, mature vines with deep established root systems showed no signs of stress and easily supported their balanced crop load. The hot and dry weather, with a record breaking 33 days above 30°C, continued throughout the summer, with lots of bright sunshine and just enough rain to keep drought conditions from becoming too severe. Crop levels were good, with bunches increasing in size after the mid-August rains.

Harvest at HB started on the 2nd of September with Pinot Noir and Chardonnay for sparkling base wines, followed by Rose, Chardonnay and Pinot Noir around the middle to late September. Weather conditions were favourable throughout vintage with warm and dry conditions prevailing. Due to the dry conditions and meticulous vineyard and canopy management, disease pressure was minimal and it was a pleasure harvesting ripe and clean fruit across all the varieties grown.