



2016 ESTATE RIESLING

WINEMAKING DATA

Harvest Dates: 28th of September to the 5th of October, 2016

Brix at harvest: 19.0

Blend and grape source: 100% organically grown and certified estate Riesling from the Locust Lane, Felseck and Rosomel vineyards

Alcohol: 11.0% **pH:** 2.88

Residual Sugar: 11.1 g/L **T.A.** 8.54g/l

Bottling Date: March 20th, 2017

Certified Organic by Pro-Cert

WINEMAKER'S NOTES

The Riesling vines were carefully maintained to capture their varietal character. Bunches were exposed to sunlight at fruit set with leaf removal on the East side of the canopy to maximize 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. Only non-touching, evenly spaced bunches exposed to sunlight remained to promote ripeness, concentrate flavours and best express our Beamsville Bench *terroir*.

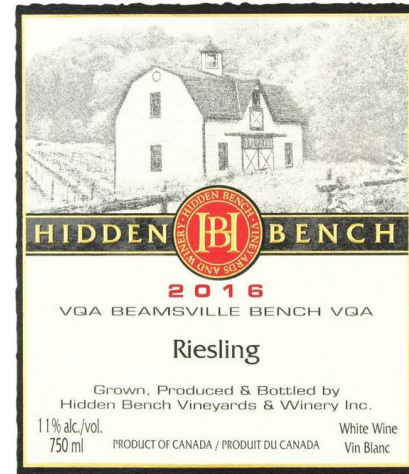
The grapes were handpicked, sorted and gently whole bunch pressed. Only the best quality juice was kept from the press, the equivalent of 42.7hL per hectare. The juice was cold settled for 24 hours, then racked off its lees (the heavy sediment) and warmed to 16 degrees Celsius to begin fermentation. An extended cool fermentation lasted 2.5 months which gives the wine wonderful complexity.

TASTING

The 2016 Estate Riesling shows an enticing floral nose with white peach, orange rind and wet stone aromas. Pure and brilliant acidity balances a juicy, fresh palate. This vibrant wine shows beautiful concentrated flavours of citrus, pear and a persistent wet-stone on the palate. The lively acidity provides a long, lingering mineral finish. This wine is best enjoyed in its youth, but has potential for further aging.

THE GROWING SEASON

Following a relatively mild winter, 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, which persisted well into the summer.



ESTATE SERIES

Soil moisture levels were much lower than normal 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 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 mid-August rains.

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

The exceptional weather of the 2016 vintage, permitted all grape varieties to show a lot of promise. Cool climate cultivars such as Riesling, Chardonnay and Pinot Noir show elegance and restraint, with typical Bench minerality, while the later ripening Bordeaux varieties show a richness with a ripe dark fruit character.