



2016 LOCUST LANE VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: September 22, 2016

Brix at harvest: 21.4

Blend and grape source: 100% organically certified estate Pinot Noir from the Locust Lane Vineyard

Alcohol: 13.0% **pH:** 3.47

Residual Sugar: 0.77g/L **T.A.** 6.05g/L

Bottling Date: April 17, 2018

100% De-stemmed

Un-fined and Unfiltered

Vine age: Planted in 2004, high density

Oak regime: 100% French Oak: 16% New, 16% 2nd fill and the rest neutral for 10 months. Then blended & returned to 50/50 mix of oak and stainless steel barrels.

Time in barrel: 14 months

100% De-stemmed. Un-fined and Unfiltered.

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

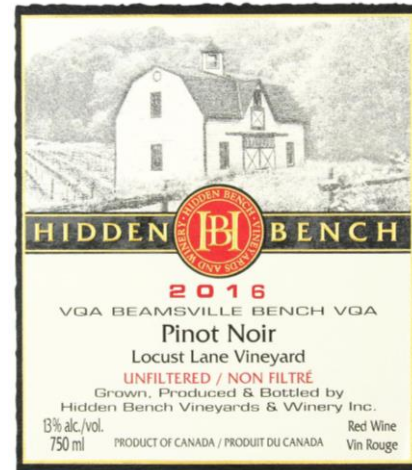
The 2016 growing season was favourable to Pinot Noir grapes and allowed us to achieve maximum maturity during a dry growing season. The grapes were handpicked, sorted, de-stemmed and transferred to 5-ton oak fermenters and then chilled for 5-7 days. The wine was fermented with indigenous yeasts and the skins were hand-plunged twice a day to balance extraction with finesse in the finished wine. Gravity was used to directly fill barrels at the end of fermentation and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel and was complete in the Spring. Barrel selections for the single-vineyard wine were made in the summer of 2017, blended, then returned to barrel/stainless for another 4 months. Then the wine was blended back together in the winter of 2018 prior to bottling later that spring.

TASTING

This Locust Lane Pinot Noir is a stunning garnet colour. The complex nose is driven by earth, with spice, black cherry. Medium bodied, the palate is concentrated with wild strawberries, reflecting the calcareous clay soils. This wine will continue to evolve for the next 7 – 10 years.

THE GROWING SEASON

Following a relatively mild winter, the season started off with an early but variable Spring, with bud break starting around



TERROIR SERIES

May 1st. By the end of May, conditions were much warmer and drier than normal, which persisted well into the summer. 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 Hidden Bench 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 varietals grown on our estate.

The exceptional weather of the 2016 vintage, permitted all grape varietals to show great 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 richness with ripe dark fruit character.