



2016 MALBEC

WINEMAKING DATA

Harvest Dates: October 19th, 2016

Blend and grape source: 100% certified organic and estate grown fruit from the Locust Lane, Felseck and Rosomel Vineyards

100% Malbec **Brix at harvest:** 22.8

Alcohol: 13.0% **pH:** 3.51

Residual Sugar: 0.52g/L **T.A.** 5.85g/L

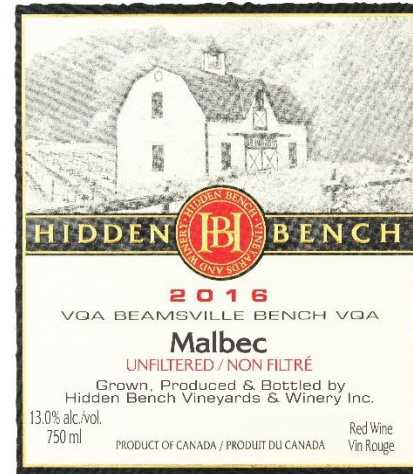
Bottling Date: August 20th 2016

Time in oak: 45% New French Oak, 55% Neutral Oak

14 months

Unfined. Unfiltered.

Certified Organic by Pro-Cert.



WINEMAKER'S NOTES

With blocks on each of our three vineyard properties we are proud to farm a few acres of Malbec within the Estate. A rarity in Niagara, this varietal is well suited to our Beamsville Bench terroir. Thanks to the warm growing season in 2016 and ideal harvest conditions we thought it would be interesting to bottle our first ever single varietal Malbec. Typically, these grapes are used in our Bordeaux-styled blends such as Terroir Caché and La Brunante, however we couldn't resist the chance to allow Malbec to shine on its own this vintage.

Gentle use of French Oak to frame the fruit with no fining or filtration, this Malbec is a fine example of what we can achieve with the highest degree of care in the vineyard and best practices in the cellar.

TASTING

The 2016 Malbec exhibits rich plum, blackberry, cedar and pepper spice on the nose. These aromas persist on the rich and generous palate with expressions of dark chocolate and black cherries. Made in a traditional style, this firmly structured, and young wine will benefit from cellaring for the next 5-10 years.

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

TERROIR SERIES

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 Hidden Bench 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 phenologically ripe and clean fruit across all the varieties grown.