



## 2016 ROMAN'S BLOCK RIESLING ROSOMEL VINEYARD

### WINEMAKING DATA

**Harvest Dates:** 30<sup>th</sup> of September, 2016

**Brix at Harvest:** 19.0

**Blend and grape source:** 100% estate grown and certified organic estate Riesling from the Rosomel Vineyard

**Alcohol:** 11%      **pH:** 2.88

**Residual Sugar:** 9.97g/L    **T.A.** 8.27g/L

**Bottling Date:** March 20<sup>th</sup>, 2017

**Certified Organic by Pro-Cert**

### WINEMAKER'S NOTES

The vines for this single vineyard Riesling were meticulously maintained to capture their varietal character and especially the *terroir* of Roman's Block. All grape bunches were exposed to sunlight at fruit set with complete leaf removal on the East and partial removal on the West side of the canopy to maximize fruit ripening. Green harvest was performed at the first sign of maturity and only non-touching bunches exposed to sunlight remained to promote ripening, concentrate flavours and to best express the character of this unique parcel of vines along the Beamsville Bench.

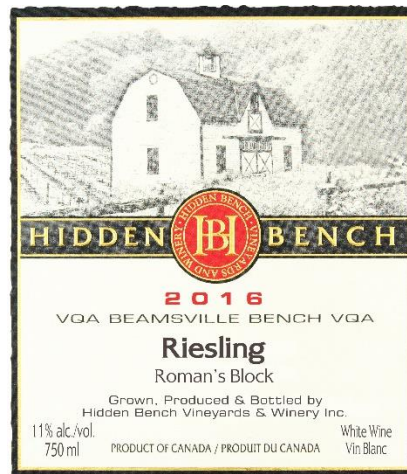
The grapes were handpicked, sorted and gently pressed as whole bunches. Due to the advanced age of the vines we harvested on average 2.0T/acre. Only the first 500 liters per ton of free run juice was kept and the juice was cold settled for 24 hours. It was then racked off its lees and warmed before the natural fermentation started. Cool fermentation lasted 3 months, giving the wine its wonderful complexity.

### TASTING

Usually shy, this vintage of our single block Riesling has a fresh, lively nose with generous aromas of Niagara stone fruit, yellow plum and nectarine. The palate is vibrant in its youthful stage showing strong fruit concentration as a result of the vine's older age, almost 40 years. The finish is well balanced by acidity and shows notes of clementine and apricot. Can be enjoyed now but will reward cellaring.

### THE GROWING SEASON

Following a relatively mild winter, the season started off with an early but variable Spring with bud break starting around May 1<sup>st</sup>. By the end of May, conditions were much warmer and drier than normal and persisted well into the summer.



### ESTATE SERIES

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 Hidden Bench started on the 2<sup>nd</sup> of September with Pinot Noir and Chardonnay for sparkling base wines, followed by Rosé, 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 healthy fruit across all the varieties grown.

The exceptional weather of the 2016 vintage, permitted all wine 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.