



2017 LA BRUNANTE

WINEMAKING DATA

Harvest Date: October 25th to November 1st, 2017

Brix at Harvest: 22.8 weighted average.

Blend and grape source: 100% estate grown certified organic fruit. 53% Merlot, 35% Cabernet Franc, 17% Malbec

Alcohol: 13.41% **pH:** 3.55

Residual Sugar: 0.76g/L **T.A.** 6.5g/L

Bottling Date: August 30th, 2019

Oak regime: 100% French Oak: 17% new, 67% second fill, with balance neutral.

Time in barrel: 20 months

Un-fined and Unfiltered.

Certified Organic by ProCert.

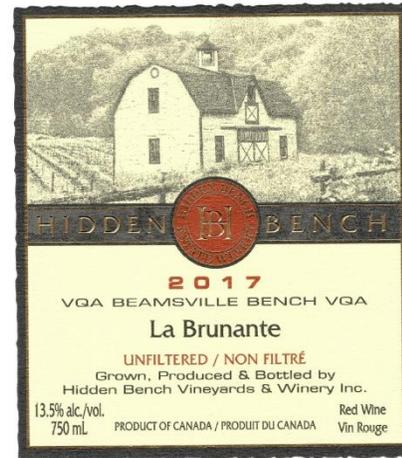
WINEMAKER'S NOTES

La Brunante, our iconic Bordeaux-styled red blend, is only made in the best vintage years. The warm, dry growing season in 2017, ensured our Bordeaux varietals matured completely and with great intensity of flavours.

All the fruit was handpicked, sorted and de-stemmed. After 5-7 days of cold maceration, the components of the blend were fermented separately in small batches. The dry growing season gave below average cluster weights giving the wines great structure and intensity of colour and flavours. The wines spent 7 to 10 days post fermentation on their skins to encourage polymerization of complex tannins that add a silky texture to the wine before being drained by gravity to barrel. Following aging for 20 months in French Oak barrels, the final barrel selections for *La Brunante* were made and blended. The wine was bottled un-fined and unfiltered in August 2019.

TASTING

Powerful and intense, our signature, award-winning red meritage is only produced in years when we believe that optimal vintage conditions have resulted in exceptional wine. Rich aromas of ripe black plums, crème de cassis, black liquorice, cedar shavings and sandalwood. A wine of density and structure on the palate, it remains balanced and elegant. Firm and persistent tannins are starting to resolve, but will reward further careful cellar aging of 8 to 10 years.



TERROIR SERIES

THE GROWING SEASON

A second consecutive mild winter in 2016/2017 gave rise to a wet spring across Niagara. The pruning campaign was completed in mid-March and the vines were tied down by the end of April in advance of 'bud break' the first week of May. Throughout the early part of the growing season there were heavy rainfalls making the viticulture challenging and leaving soil moisture levels quite elevated.

Additional moisture meant our precise viticulture practices were critical to achieve a balanced vine and provide exposure to the nascent clusters, allowing access to airflow and sunlight. Flowering occurred in the third week of June and lasted longer than is typical. The wet weather also impacted the 'berry set' meaning the clusters were slightly looser than normal, which isn't a bad thing especially for Pinot Noir.

Each block and varietal was managed to achieve a targeted crop level so we can maximize maturity and flavour development in the fruit. This is particularly critical in wet seasons where the moisture makes for a more vigorous vine. The season took a significant positive turn towards the end of August and we had warm temperatures and dry conditions for the rest of the growing season into harvest. We always say September and October make the vintage!