

HIDDEN BENCH



2017 NATUR ZERO DOSAGE TRADITIONAL METHOD SPARKLING WINE

WINEMAKING DATA

Harvest Dates: September 19 - 23, 2017

Brix at harvest: 18.5 weighted average.

Blend and grape source: 57% Pinot Noir, 43% Chardonnay from Estate vineyards.

Appellation: VQA Beamsville Bench

Alcohol: 11.7%

pH: 3.20

Residual Sugar: <2.0 g/L

T.A. 9.8 g/L

Tirage Date: June 8, 2018

Disgorge Date: Spring 2023

Oak regime: 100% French Oak, all neutral barriques.

Time in barrel: 6 months

Tirage (time on lees): 54 months

Dosage: 0g/L



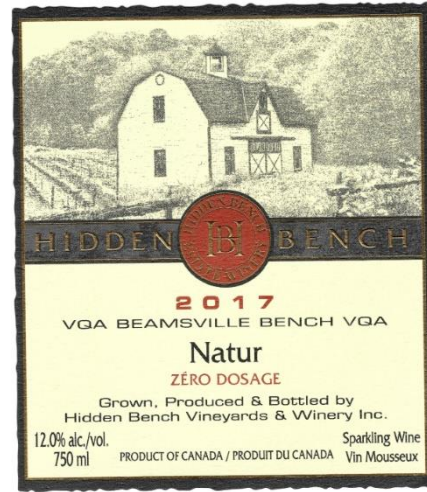
WINEMAKER'S NOTES

The 2017 Natur is a traditional method sparkling wine, made in the fashion of top class Champagne. A blend of 57% Pinot Noir and 43% Chardonnay, all fruit for this wine is hand-picked and whole cluster pressed. Only the purest 500L/1000kg is kept for this *cuvée*. The juice is cold settled, then racked to neutral 228L barriques for fermentation. Malolactic fermentation is blocked to preserve the acidity. After 6 months of barrel ageing, the wine is blended and then the *tirage* (addition of sugar and yeast for secondary fermentation) is carried out in June 2018.

After four and a half years in bottle, on its spent lees the bottles are riddled, disgorged, and then topped with the same wine. No sugar or other dosage is added at the time to preserve this *Brut Natur* style sparkling wine.

TASTING NOTES

Subtle toast and brioche, lemon and cream come together to compliment bright red fruit notes of cherry and hints of raspberry leaf. On the palate, the fine persistent mousse opens to lemon curd, brioche, and raspberry sorbet. This Natur is lively, fresh, and ready to be enjoyed with classic seafood cocktail and raw East Coast oysters on the half shell.



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!