



2017 ESTATE PINOT NOIR

WINEMAKING DATA

Brix at harvest: 20.7 – 22.9

Blend and grape source: 100% organically certified and estate grown Pinot Noir from Locust Lane, Felseck and Rosomel Vineyards

Alcohol: 13.0% **pH:** 3.44

Residual Sugar: 0.32g/l **T.A.** 5.51 g/L

Bottling Date: Nov 22, 2017 & April 11, 2018.

100% De-stemmed

Vine age: Planted 1990 to 2010

Oak regime: 100% French Oak: 27% new, 10% 2nd fill, 7% 3^d fill and the rest (56%) neutral for 12 months; stainless steel for 3-7 months prior to bottling

Time in barrel: 12 months

Un-fined. Unfiltered. Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

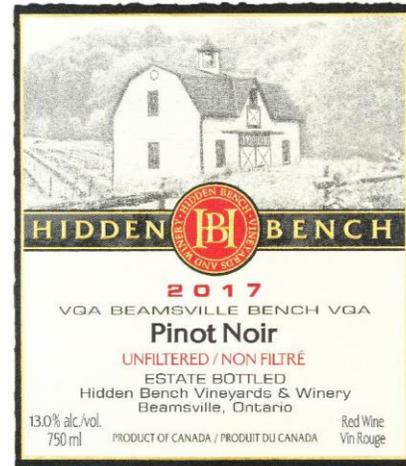
At fruit set, we exposed bunches to sunlight, with leaf removal on the East side of the canopy to maximize ripening, but leaving the West side covered to protect against sunburn. The vines held a balanced crop in 2017, thanks to a gentle winter and some good precipitation throughout the growing season.

The grapes were handpicked, sorted and cold-soaked in small lots for 5 days, during which time a "saignée" was made to produce Rosé wine and concentrate the skin to juice ratio in the must. Fermentation started naturally with indigenous yeasts and the caps were gently submerged twice daily during fermentation. At the end of fermentation, the free run wine was drained and settled in tank before barreling down by gravity. The skins were gently pressed in a traditional basket press. Natural malolactic fermentation was complete in the Spring of 2018.

The wines were racked from barrel to blend in August 2018, and the wine was settled & stored in stainless steel tanks prior to bottling. The wine is un-fined and unfiltered to capture its purity.

TASTING

The 2017 Estate Pinot Noir shows dark fruit, earthiness and typical Bench minerality on the nose. The palate is rich and dense with dark berry and a sweet ripe cherry fruit core. Tannins are supple with a long and lingering finish.



ESTATE 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 to 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!

The team started harvest September 19th for sparkling and carried on until October 31st for the last of the Bordeaux varietals. We are very pleased with the size of our crop (our biggest harvest yet, thanks to new plantings coming into production) and the overall quality is very high.