



2017 FELSECK VINEYARD CHARDONNAY

WINEMAKING DATA

Harvest Date: October 1 - 7, 2017

Brix at harvest: 21.3 Brix Average

Blend and grape source: 100% organically certified estate

Chardonnay from the Felseck Vineyard

Alcohol: 13.5% **pH:** 3.47

Residual Sugar: <2.0g/L **T.A.** 6.43g/L

Bottling Date: April 9, 2019

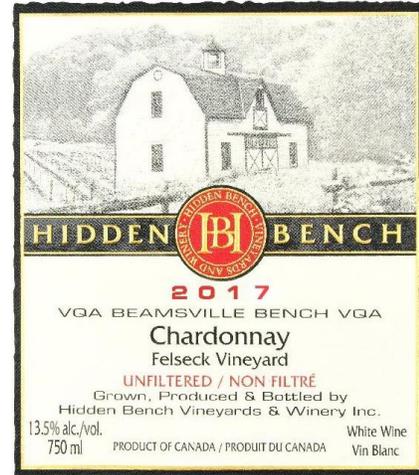
Oak regime: 82% French Oak, 18% Concrete Egg. 17% New Oak,
12% 2nd Fill, 12% 3rd Fill and balance neutral.

Vine Age: 9 – 25 yrs.

Time in barrel: 14 months

Un-fined and Unfiltered

Certified Organic by Pro-Cert



TERROIR SERIES

WINEMAKER'S NOTES

With precision viticulture practiced across all vineyard holdings, we are able to maximize ripening and flavour development. Our acute attention to the needs of our vines allowed us to capture the essence of the Felseck Vineyard in 2017, during a cool and damp growing season. A selection of different parcels of Chardonnay within the vineyard allowed us to create a complex wine, using a mix of French Oak and concrete egg for fermentation. Sixty percent of the fruit for this wine comes from a legacy planting (1992) with 'conventional' spacing in East-West row orientation, with the balance coming from younger, high-density vines of Dijon clones in North-South rows.

Following the initial ageing of 10 months, the wine is then blended and returned to a mix of 228L oak barriques and 283L stainless steel barrels for an additional 4 months to give the wine a balanced expression, this allows us to capture both fruit and textural elements from the extended *élevage*. Following a brief period in stainless steel tank the wine was bottled un-fined & unfiltered in April 2019.

TASTING

The 2017 vintage is a classic Felseck vineyard representation, which will please all of the Felseck vineyard lovers! The wine welcomes you with a rich and toasty nose, offering aromas of Bartlett pear and stone fruit, giving way to a creamy and concentrated fruit palate. The minerality we have come to expect from Felseck shines with a long line of flinty acidity. As always, this wine will evolve in the cellar, giving joy to anyone who is patient enough to wait.

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 could 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.