



2017 FELSECK VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: September 26 – October 5, 2017

Brix at harvest: 23.1 Brix average

Blend and grape source: 100% estate grown certified organic Pinot Noir from Felseck Vineyard

Alcohol: 13.0% **pH:** 3.75

Residual Sugar: 0.74g/L **T.A.** 6.12g/L

Bottling Date: April 11, 2019

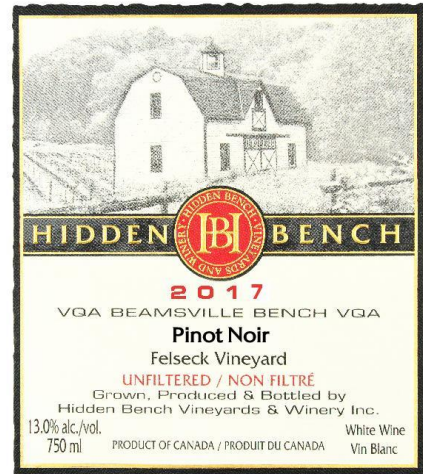
Vine age: Planted in 2008 & 2003

Oak regime: 100% French Oak: 18% New, 41% 2nd fill 41% neutral for 10 months. Then blended and returned to stainless & neutral barrels.

100% De-stemmed.

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. Hand harvested and sorted, the fruit was transferred to vat and cold soaked for 5-6 days.

With a very classic Pinot Noir expression in the fruit, we employed a gentle approach to managing the 'cap' during fermentation. After an average of 28 days the 'free run' wine is drained, settled and then put to barrel. Barrel selections for this single-vineyard wine were made in summer 2018, then blended and returned to stainless and oak barrel for an extended élevage. Racked to tank in winter 2019, the wine was bottled unfiltered and unfined to capture the essence of the Felseck terroir.

TASTING

Our 2017 Felseck Vineyard Pinot Noir has an intense nose of dark cherries and plum, with hints of smoke. The soft and giving palate has integrated tannins framed by the subtle use of French oak to highlight the fruit character. Dark cherry follows through onto the palate with refreshing acidity and hints of graphite and spice. This is a classic expression of the Felseck Vineyard.

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!