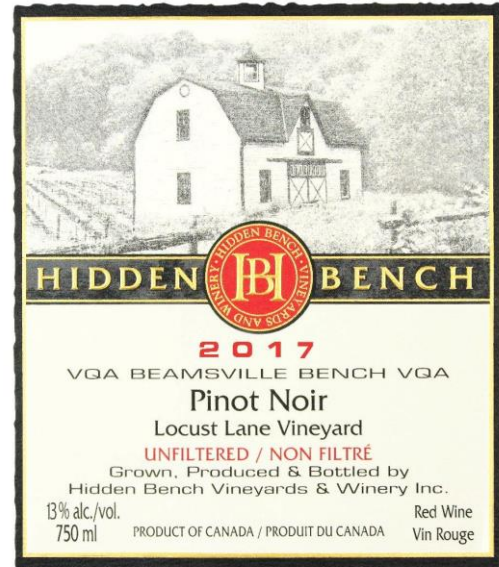




## 2017 LOCUST LANE VINEYARD PINOT NOIR

### WINEMAKING DATA

**Harvest Dates:** September 28, 2017  
**Brix at harvest:** 22.8  
**Blend and grape source:** 100% organically certified estate Pinot Noir from the Locust Lane Vineyard  
**Alcohol:** 13.0%      **pH:** 3.74  
**Residual Sugar:** 1.2 g/L      **T.A.** 6.05g/L  
**Bottling Date:** April 9, 2019  
**100% De-stemmed**  
**Un-fined and Unfiltered**  
**Vine age:** Planted in 2004, high density  
**Oak regime:** 100% French Oak: 14% New, 28% 2<sup>nd</sup> fill and the rest neutral for 10 months. Then blended & returned to 50/50 mix of oak and stainless steel barrels.  
**Time in barrel:** 14 months  
**100% De-stemmed, Un-fined and Unfiltered.**  
**Certified Organic by Pro-Cert.**



### TERROIR WINES

### WINEMAKER'S NOTES

The 2017 growing season was long and cool which allowed Pinot Noir to achieve great texture and intensity in the fruit. The grapes were handpicked, sorted, de-stemmed and transferred to 5-ton oak fermenters and then chilled for 5-7 days. The wine was fermented with indigenous yeasts and the skins were hand-plunged twice a day to balance extraction with finesse. Gravity was used to directly fill barrels at the end of fermentation and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel and was complete in the Spring. Barrel selections for this single-vineyard wine were made in the summer of 2018, blended, then returned to barrel/stainless for another 4 months. The wine was blended back together in the winter of 2019 prior to bottling later that spring.

### TASTING

This Locust Lane Pinot Noir is a stunning medium ruby colour. The wine announces itself with dark cherry and smokey aromatics. The palate expresses the same rich dark fruit as the nose, but begins to showcase the savoury, herbaceous characteristics of the Locust Lane vineyard with balanced acidity. This wine will continue to evolve over many years for those who are patient enough to wait.

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.