



2017 MALBEC

WINEMAKING DATA

Harvest Dates: October 25 & 28th, 2017

Blend and grape source: 100% certified organic and estate grown fruit from the Locust Lane, Felseck and Rosomel Vineyards

100% Malbec

Brix at harvest: 22.8

Alcohol: 13.5%

pH: 3.49

Residual Sugar: 0.43g/L

T.A. 6.21g/L

Bottling Date: August 30th, 2019

Time in oak: 50% 2nd Fill French Oak, 50% Neutral Oak for 19 months

Unfined. Unfiltered.

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

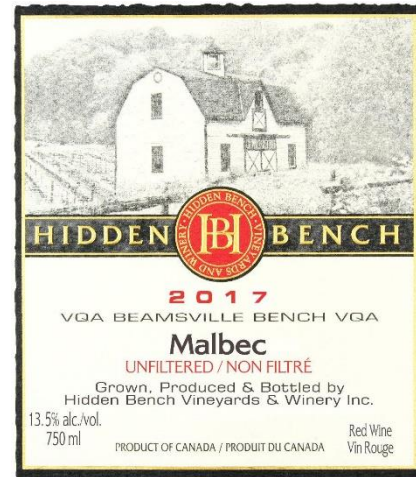
With blocks on each of our three vineyard properties we are proud to farm a few acres of Malbec within our Estate. A rarity in Niagara, this varietal is very well suited to our Beamsville Bench terroir.

Following the success of the 2016 single-varietal Malbec, we once again believed the quality of the wines in 2017 allowed us to make our 2nd vintage of 100% Malbec. Treated as we treat all our red wines, Malbec offers such a unique expression in certain years that we want to capture it 'as is' without blending.

A gentle use of French Oak to frame the fruit with no fining or filtration, this Malbec is a fine example of what we can achieve with the highest degree of care in the vineyard and best practices in the cellar.

TASTING

The 2017 Malbec has a pronounced nose of blackberry, cedar and black pepper. These aromas persist on the structured and textural palate with expressions of dark chocolate and black cherries. Made in a traditional style, this generous and young wine will benefit from cellaring for the next 5-10 years.



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 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!