



2017 ROMAN'S BLOCK RIESLING ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: October 24 & 25, 2017
Brix at Harvest: 19.3
Blend and grape source: 100% estate grown certified organic Riesling from the Rosomel Vineyard
Alcohol: 11% **pH:** 2.92
Residual Sugar: 10.7g/L **T.A.** 9.0/L
Bottling Date: April 9, 2018
Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

The vines for this single vineyard Riesling were meticulously maintained to capture their varietal character and especially the *terroir* of Roman's Block. All grape bunches were exposed to sunlight at fruit set with complete leaf removal on the East and partial removal on the West side of the canopy to maximize fruit ripening. Green harvest was performed at the first sign of maturity and only non-touching bunches exposed to sunlight remained to promote ripening, concentrate flavours and to best express the character of this unique parcel of vines along the Beamsville Bench.

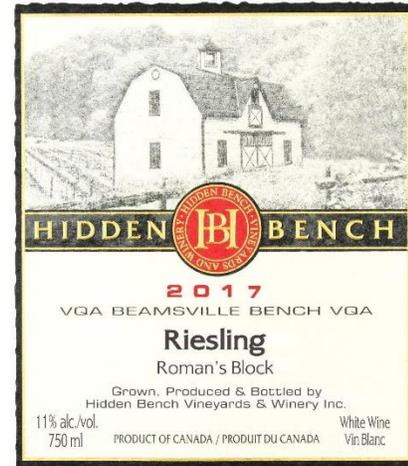
The grapes were handpicked, sorted and gently pressed as whole bunches. Due to the advanced age of the vines we harvested on average 2.0T/acre. Only the first 500 liters per ton of free run juice was kept and the juice was cold settled for 24 hours. It was then racked off its lees and warmed before the natural fermentation started. Cool fermentation lasted 3 months, giving the wine its wonderful complexity.

TASTING

Pale gold in colour, with delicate floral, fragrant citrus and mineral notes on the nose. The palate is refreshing with notes of beeswax, and candied lemon. The long and lingering saline finish comes from the deep concentration of these 40 year old vines. The bright acidity will continue to evolve the wine.

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.



TERROIR SERIES

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.