



2017 ROSOMEL VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: October 3, 2017

Brix at harvest: 24.0 Brix

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

Alcohol: 13.0% **pH:** 3.72

Residual Sugar: 0.86g/L **T.A.** 6.17g/L

Bottling Date: April 11, 2019

Vine age: Planted in 1990 & 2006

Oak regime: 100% French Oak: 17% New, 17% 2nd fill 17% 3rd fill for 10 months. Then blended and returned to stainless & neutral barrels.

100% De-stemmed.

Un-fined and Unfiltered.

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

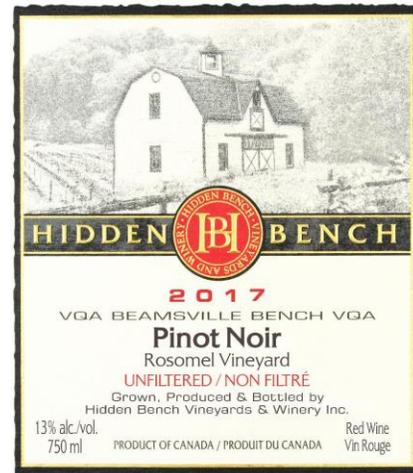
The vines for this bottling of Rosomel Vineyard Pinot Noir were meticulously maintained to maximize fruit ripening. Bunches were exposed to sunlight through leaf removal on the East side of the canopy, with some leaves pulled to open the canopy on the West side. 'Green harvest' was performed at the first sign of *véraison*.

The grapes were handpicked, sorted, de-stemmed, berry sorted, transferred to a 5-ton oak fermenter and then chilled for 7 days. Fermentation started naturally with indigenous yeast. The 'cap' of the wine was mixed twice daily to give a gentle extraction. Barrels were filled via gravity and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel and was complete in the Spring of 2018.

Barrel selections for this single-vineyard wine were made in August 2018, blended then returned to a mixture of stainless & oak barrels. Racked in January 2019, then settled in-tank for 3 months prior to bottling unfiltered and unfiltered in April 2019.

TASTING NOTE

This medium ruby Rosomel Vineyard Pinot Noir has a savoury nose with bright raspberry, earth, and subtle toast. The delicate mouthfeel has smooth, persistent tannins with cranberry, and sour cherry, gently framed by the subtle use of oak. Drink now or enjoy until 2025.



TERROIR 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. 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.