



## 2018 ESTATE CHARDONNAY

### WINEMAKING DATA

**Harvest Dates:** 16<sup>th</sup> of September to 1<sup>st</sup> of October, 2018

**Blend and grape source:** 100% estate grown, organically certified Chardonnay from the Locust Lane, Felseck and Rosomel Vineyards

**Alcohol:** 13.0% **pH:** 3.45

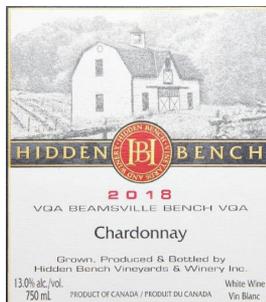
**Residual Sugar:** 1.56g/L **T.A.** 6.03g/L

**Bottling Date:** August 29, 2019

**Oak regime:** 4% Concrete Egg. 96% French Oak, of which 15% New Fill, 15% 2<sup>nd</sup> Fill, 6% 3<sup>rd</sup> Fill and balance neutral oak.

**Time in Concrete/Barrel:** 9 months

**Certified Organic by Pro-Cert**



### ESTATE SERIES

### WINEMAKER'S NOTES

The Chardonnay vines for this wine were meticulously maintained to showcase our Beamsville Bench *terroir*. All grape bunches were exposed to sunlight at fruit set by removing shading leaves on the East side and partially on the West side of the canopy to maximize ripening. Green harvest – the removal of under-ripe bunches – was performed at the first sign of *véraison* in the berries from green to gold.

All fruit was handpicked, sorted and whole bunch pressed to yield the most pure juice. After cold settling for 24 hours, the juice was racked, warmed and then transferred to barrel by gravity. The wine was slowly fermented with indigenous yeasts reaching a peak temperature of 20 degrees Celsius. Malolactic fermentation occurred naturally and barrels were stirred bi-weekly during fermentation. The barrels for this wine were selected and blended in July 2019 and the wine was bottled in August.

### TASTING

Pale gold in colour, the 2018 Estate Chardonnay showcases bright lemon zest, and fresh apricot on the nose with a hint of toast. Medium-bodied on the palate, it remains fresh with elements of Bartlett pear and clementine. Drinking beautifully now, this wine will continue to evolve in bottle for the next 5-7 years.

### THE GROWING SEASON

After a very successful 2017 vintage, the earliest impacts on the 2018 growing season occurred on November 22nd, 2017 when late-season cold temperatures impacted the vines' ability to acclimate to the cold. As a result some nascent buds were damaged during the winter, impacting crop size for 2018.

April was a typically cool and wet month. Temperatures rebounded in May and were slightly higher than average. Bud break started May 10th with Pinot Noir and Chardonnay, and lasted approximately 7 days. After "bud break" we were able to see some winter damage and adjusted our viticulture practices accordingly to assure the long-term health of our vineyards.

Flowering typically occurs around Summer Solstice, and 2018 was no different than the norm. Berry formation was good across all varietals, although younger blocks of Chardonnay showed uneven berry set.

July and August were noted for extreme heat and very dry conditions, with average day time temperatures just below 30C. Lack of moisture in the ground and the intensive, prolonged, heat, meant that harvest bunch weights were reduced by 30% resulting in much smaller overall yields in 2018.

Late August rains gave the vines the boost they needed to properly mature the fruit. The 2018 vintage is noted by concentration and fully maturite flavours

A smaller crop meant we were able to harvest each block at optimal ripeness. The weather cooperated as we started picking for sparkling wine on September 7th and finished with Cabernet Franc & Merlot on October 19th. A high quality vintage with good aging potential!

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