



2018 ESTATE RIESLING

WINEMAKING DATA

Harvest Dates: September 20 – October 5, 2018

Brix at harvest: 18.1 weighted average.

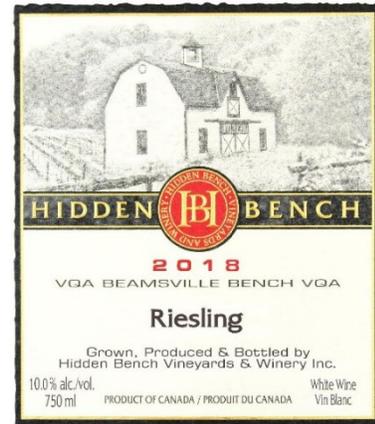
Blend and grape source: 100% organically certified and estate grown Riesling from the Locust Lane, Felseck and Rosomel vineyards

Alcohol: 10.0% **pH:** 2.92

Residual Sugar: 17.1 g/L **T.A.** 9.28g/L

Bottling Date: April 9, 2019

Certified Organic by Pro-Cert.



WINEMAKER'S NOTES

This Estate Riesling showcases our unique Beamsville Bench *terroir*. With plantings across all estate vineyards ranging from late 1970 plantings through to 2014, we have access to a full range of wonderful fruit that helps us create a very complex wine. The yields are kept in check in each of the vineyard blocks to help increase the concentration while still delivering a wine that exhibits zest through a refined acid backbone.

The grapes were handpicked, sorted and gently whole bunch pressed. Only the best quality juice was kept then cold settled for 48-72 hours before being racked off its lees (heavy sediment). The juice is then warmed to 16 degrees Celsius to begin fermentation. A long fermentation at cool temperatures (12-14c) allow us to capture the varietal aromas and the pure expression of the Beamsville Bench *terroir*.

TASTING

The 2018 Estate Riesling is a pale linen colour with an enticing nose of honeysuckle and apricot and steely minerality. The bright and clean acidity leads way for a juicy palate of candied lemon and white blossom. A long mouth-watering finish, this wine will continue to evolve for those patient enough to cellar it. Enjoy with crab sushi rolls and coconut shrimp.

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.

ESTATE SERIES

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 longterm 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 fruit. The 2018 vintage is noted by concentration and fully mature 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. An early high quality vintage with aging potential!