



2018 FELSECK RIESLING

WINEMAKING DATA

Harvest Dates: September 25, 2018

Brix at Harvest: 18.5

Blend and grape source: 100% estate grown certified organic Riesling from the Felseck Vineyard

Alcohol: 10.0% **pH:** 2.90

Residual Sugar: 22.1/L T.A. 10.87g/L

Bottling Date: April 9, 2019

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

Vines in this single vineyard were meticulously maintained to capture their varietal Riesling character. All bunches were exposed to sunlight at fruit set with leaf removal on the East side of the canopy to maximize fruit ripening while some leaves on the West side were left to protect against sunburn. Green harvest – the elimination of under-ripe bunches – was performed at the first sign of maturity and only non-touching, evenly spaced bunches exposed to sunlight remained to promote ripening, concentrate flavours and to best express our Beamsville Bench *terroir*.

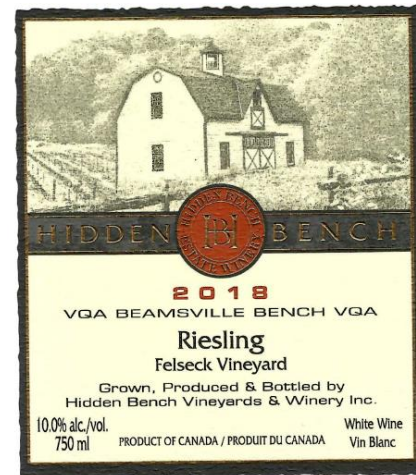
The final blend for this Felseck Vineyard Riesling derives from a small 1-acre parcel on the southern most point of the vineyard, planted in 1999, as well as a high density planting, planted in 2009. A slow, cool fermentation helps capture the citrus fruit notes of this Riesling.

TASTING

Bright straw in colour, showing enticing white blossom and citrus on the nose while the palate is concentrated with lemon rind and minerality. The long and steely finish truly expresses the Felseck Vineyard *terroir*. The bright acidity will continue to evolve the wine over time.

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.



TERROIR SERIES

April was a 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” some winter damage was noted viticulture practices were adjusted accordingly to assure the long-term health of our vineyards.

Flowering typically occurs around Summer Solstice, and 2018 was no different. Berries formed well for all varieties, though 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 ripened flavours. A smaller crop meant each block was harvested at optimal ripeness. The weather cooperated as picking started for sparkling wine on September 7th and finished with Cabernet Franc & Merlot on October 19th. A high-quality vintage with good aging potential!