



2018 FELSECK VINEYARD CHARDONNAY

WINEMAKING DATA

Harvest Date: September 17 – 29, 2018

Brix at harvest: 21.1 Brix Average

Blend and grape source: 100% organically certified estate Chardonnay from the Felseck Vineyard. 61% from heritage Block 320 planted in 1992 and balance from 2009 high-density plantings.

Alcohol: 13.0% **pH:** 3.39

Residual Sugar: 2.2g/L **T.A.** 5.82g/L

Bottling Date: April 9, 2020

Oak regime: 91% French Oak, 9% Concrete Egg. 18% New Oak, 18% 2nd Fill, 18% 3rd Fill, 18% 4th Fill and 19% 3rd fill 500L Puncheon.

Vine Age: 10 – 26 yrs.

Time in barrel: 14 months

Un-fined. Unfiltered.

Certified Organic by Pro-Cert

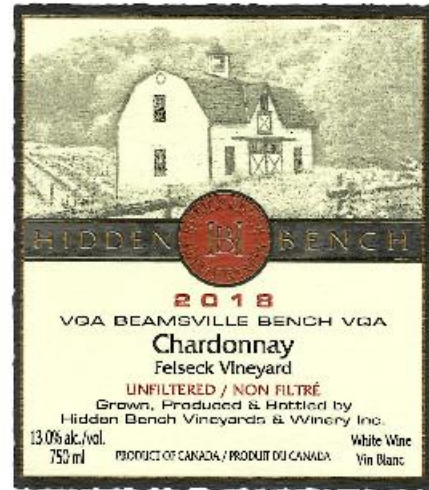
WINEMAKER'S NOTES

Precise viticulture and acute attention to the needs of our vines during a very warm and dry growing season allowed us to capture the essence of the Felseck Vineyard in 2018. A critical selection of parcels within the Felseck Vineyard allowed us to create a complex wine. A mix of French Oak and Concrete Egg were employed for fermentation. 61% of the fruit comes from 1992 legacy plantings with 'conventional' spacing in East-West row orientation, with the balance from younger, high-density vines of Dijon clones in North-South rows.

Following initial ageing of 9 months, the wine is blended then returned to a mix of 228L oak barriques and 283L stainless steel barrels for an additional 5 months to give the wine a balanced expression – capturing both fruit and textural elements from the extended *élevage*. Following a brief period in stainless steel tank the wine was bottled unfiltered and unfiltered in April 2019.

TASTING

Flinty, struck-match and mineral notes on the nose – a hallmark of Felseck Vineyard Chardonnay – introduce Meyer lemon and candied citrus notes. Toasted hazelnuts, vanilla bean pods, and jasmine flower are heady, enticing, and rich. While 2018 was a warmer vintage, the acidity remains bright, and mouth-watering. A persistent finish of honeydew melon and ripe citrus on the palate taper out this luscious but elegant Chardonnay. Razor clams in *beurre blanc*, herbed roast chicken, or roasted pork with caramelized apples would make pairing perfection.



TERROIR SERIES

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 typically cool and wet, however 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 varieties, 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 2018 vintage is noted by concentration and full maturity 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!