



## 2018 LA BRUNANTE

### WINEMAKING DATA

**Harvest Date:** 12<sup>th</sup> to 19<sup>th</sup> of October 2018

**Brix at Harvest:** 21.0 – 22.6

**Blend and grape source:** 100% estate grown organic fruit.

62% Merlot, 24% Cabernet Franc, 14% Malbec

**Appellation:** VQA Beamsville Bench

**Alcohol:** 13.3%      **pH:** 3.59

**Residual Sugar:** 0.1g/L      **T.A.** 6.27

**g/L Bottling Date:** August 28<sup>th</sup>, 2020

**Oak regime:** 100% French Oak: 28% new, 28% second fill, with balance neutral.

**Time in barrel:** 20 months

**Un-fined and Unfiltered.**

**Certified Organic by ProCert.**

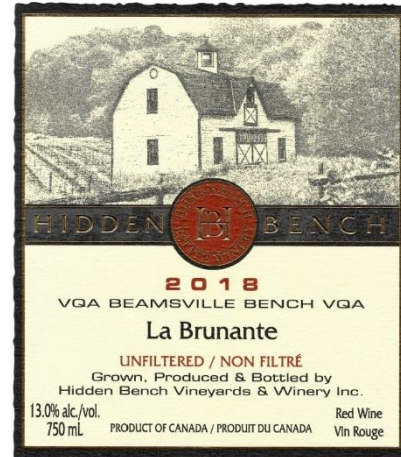
### WINEMAKER'S NOTES

*La Brunante*, our iconic Bordeaux-styled red blend, is only made in the best vintage years. The warm, dry growing season in 2018, ensured our Bordeaux varietals matured completely and with great intensity of flavours.

All the fruit was handpicked, sorted and de-stemmed. After 5-7 days of cold maceration, the components of the blend were fermented separately in small batches. The dry growing season gave below average cluster weights giving the wines great structure and intensity of colour and flavours. The wines spent 7 to 10 days post fermentation on their skins to encourage polymerization of complex tannins that add a silky texture to the wine before being drained by gravity to barrel. Following aging for 20 months in French Oak barrels, the final barrel selections for *La Brunante* were made and blended. The wine was bottled un-fined and unfiltered in August 2020.

### TASTING

Rich, concentrated and dark plum in colour, this intense wine has bold aromatics of blackcherry and cassis. It moves into a rich palate of smoked charcuterie, spices and plum. Very youthful with fine, persistent tannins, this wine has many, many years of aging potential ahead of it.



### 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 affected 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 matured 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!