



2018 LOCUST LANE VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: September 14, 2018

Brix at harvest: 21.4

Blend and grape source: 100% organically certified estate Pinot Noir from Locust Lane Vineyard.

Alcohol: 12.5% **pH:** 3.63

Residual Sugar: <1.0 g/L **T.A.** 6.05g/L

Bottling Date: April 10, 2020

Oak regime: 28% New French Oak, 28% 2nd fill, 14% 3rd fill and balance neutral barriques. Once blended, the wine was returned to mix of stainless steel barrels (65%) and barriques (35%).

Time in barrel: 14 months.

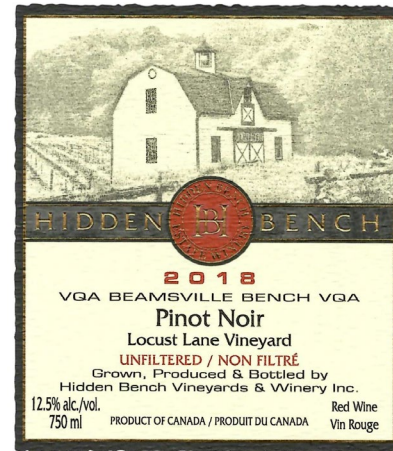
**100% De-stemmed. Un-fined and Unfiltered.
Certified Organic by Pro-Cert.**

WINEMAKER'S NOTES

The grapes were handpicked, sorted, de-stemmed and transferred to 5-tonne oak fermenters and then chilled for 5-7 days. The wine was fermented with indigenous yeasts and the skins were hand-plunged twice a day to balance extraction with finesse. Gravity was used to directly fill barrels at the end of fermentation and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel and was complete in the Spring. Barrel selections for this single-vineyard wine were made in the Summer of 2019, blended, then returned to barrel/stainless for another 4 months. The wine was blended back together in the Winter of 2020 prior to bottling later that Spring

TASTING

Intense florals, ripe strawberry and cherry notes take the lead on the nose, complimented by lifted dried thyme and sage accords. The palate showcases the same ripe red fruit notes, dried herbal character, with earthiness and sweet spice. These aromas and flavours are supported by bright acidity and medium tannins that will evolve and integrate superbly over time – if one can wait. Pair with rabbit stew, sautéed morels and wild mushrooms, or roasted guineafowl with braised fennel.



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 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 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!