



2018 ROMAN'S BLOCK RIESLING ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: September 30, 2018
Brix at Harvest: 17.6
Blend and grape source: 100% estate grown certified organic Riesling from the Rosomel Vineyard
Alcohol: 10.1% **pH:** 2.93
Residual Sugar: 11.5g/L **T.A.** 9.42g/L
Bottling Date: April 9, 2019
Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

The vines for this single vineyard Riesling were meticulously maintained to capture their varietal character and especially the *terroir* of Roman's Block. All grape bunches were exposed to sunlight at fruit set with complete leaf removal on the East and partial removal on the West side of the canopy to maximize fruit ripening. Green harvest was performed at the first sign of maturity and only non-touching bunches exposed to sunlight remained to promote ripening, concentrate flavours and to best express the character of this unique parcel of vines along the Beamsville Bench.

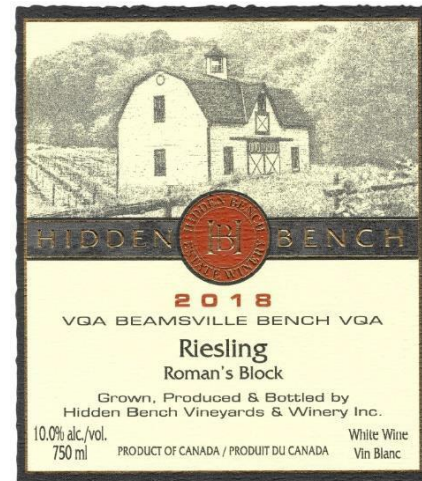
The grapes were handpicked, sorted and gently pressed as whole bunches. Due to the advanced age of the vines we harvested on average 2.0T/acre. Only the first 500 liters per ton of free run juice was kept and the juice was cold settled for 24 hours. It was then racked off its lees and warmed before the natural fermentation started. Cool fermentation lasted 2 months, giving the wine its wonderful complexity.

TASTING

Pale gold in colour, with delicate floral, fragrant citrus and mineral notes on the nose. The palate is refreshing with notes of beeswax, and candied lemon. The long and lingering saline finish comes from the deep concentration of these 40 year old vines. The bright acidity will continue to evolve the wine.

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!