



2018 TERROIR CACHÉ

WINEMAKING DATA

Harvest Date: October 12 – 19th, 2018

Brix at Harvest: 22.0 weighted average.

Blend and grape source: 100% organically certified estate fruit from the Rosomel, Locust Lane and Felseck Vineyards. 46% Merlot, 31% Cabernet Franc, 23% Malbec.

Alcohol: 13.0% **pH:** 3.63

Residual Sugar: 0.67g/L **T.A.** 6.20 g/L

Bottling Date: August 30, 2020

Oak regime: 100% French Oak: 38% new, 23% 3rd fill, balance (39%) neutral.

Time in barrel: 20 months

Un-fined. Unfiltered.

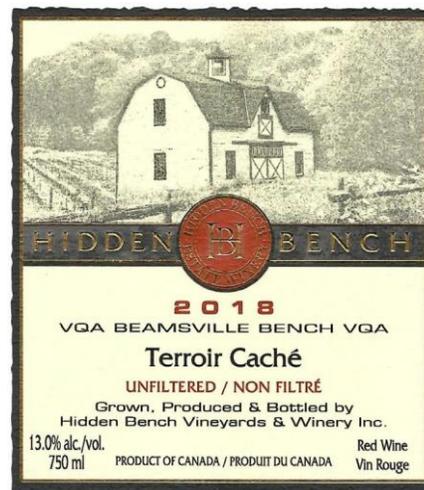
Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

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. Due to the small berry size and concentration of the fruit, no saignée was drawn from the vats. Extended délestage – a traditional method of gently draining the wine and returning it to tank with its skins during fermentation – was employed to create texture and silky tannins. The wines spent 7 to 10 days post fermentation on their skins before being drained by gravity to barrel. Malolactic fermentation occurred naturally in barrel. Following aging for 20 months in new and older French Oak barrels, it was bottled without fining or filtration. Blended in June 2020 and then bottled in August.

TASTING

Intense aromas of ripe black cherries, blackberry and plums interlaced with hints of tobacco, sweet spice and cedar introduce a bold, structured palate. Ripe and tart black and red fruit notes of black plum, cranberry, mix with roasted green pepper, spices and leather. The tannins are firm but showing softness and integration, complimenting the refreshing acidity. Pairing well with grilled steaks served with peppercorn sauce and roasted potatoes, Basque cheeses, and venison. Already showing complexity, this vintage can drink now as well as age 8-10 years.



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 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!