



## 2018 FELSECK VINEYARD PINOT NOIR

### WINEMAKING DATA

**Harvest Dates:** September 23, 2018

**Brix at harvest:** 21.7 Brix average

**Blend and grape source:** 100% estate grown certified organic Pinot Noir from Felseck Vineyard

**Alcohol:** 12.5%      **pH:** 3.53

**Residual Sugar:** 0.73g/L      **T.A.** 5.89g/L

**Bottling Date:** April 8, 2020

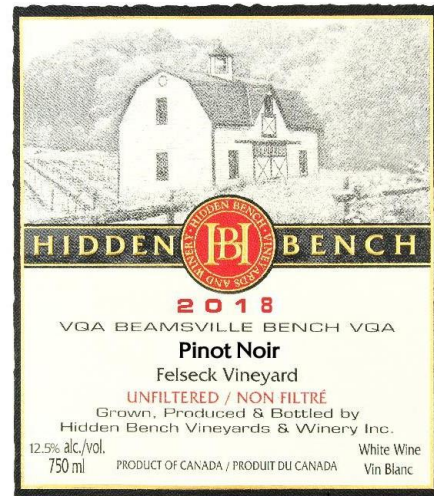
**Vine age:** 16 years old

**Oak regime:** 100% French Oak: 17% New, 17% 2<sup>nd</sup> fill, 25% 3<sup>rd</sup> fill, balance neutral for 10 months. Then blended and returned to stainless steel barrels (70%) and Mix of New, 2<sup>nd</sup> and 3<sup>rd</sup> fill (30%).

**100% De-stemmed.**

**Un-fined and Unfiltered.**

**Certified Organic by Pro-Cert.**



### TERROIR SERIES

### WINEMAKER'S NOTES

With precision viticulture practiced across all vineyard holdings, we are able to maximize ripening and flavour development. Hand harvested and sorted, the fruit was transferred to vat and cold soaked for 5-6 days.

With a very classic Pinot Noir expression in the fruit, we employed a gentle approach to managing the 'cap' during fermentation. After an average of 28 days the 'free run' wine is drained, settled and then put to barrel. Barrel selections for this single-vineyard wine were made in summer 2019, then blended and returned to stainless and oak barrels for an extended *élevage*. Racked to tank in winter 2020, the wine was bottled unfiltered and un-fined to capture the essence of the Felseck terroir.

### TASTING

The 2018 Felseck Vineyard Pinot Noir has an intense nose of red currants, white pepper and earthy forest floor spice. The rich and offering palate has integrated tannins with flavours of dried cherries, winter spices and graphite. The supple acidity and tannin structure showcases the ageing potential this wine has to offer. Another classic expression of the Felseck Vineyard.

### THE GROWING SEASON

A second consecutive mild winter in 2016/2017 gave rise to a wet spring across Niagara. The pruning campaign was completed in mid-March and the vines were tied down by the end of April in advance of 'bud break' the first week of May.

Throughout the early part of the growing season there were heavy rainfalls making the viticulture challenging and leaving soil moisture levels quite elevated. Additional moisture meant our precise viticulture practices were critical to achieve a balanced vine and provide exposure to the nascent clusters, allowing access to airflow and sunlight. Flowering occurred in the third week of June and lasted longer than is typical. The wet weather also impacted the 'berry set' meaning the clusters were slightly looser than normal. Each block and varietal was managed to achieve a targeted crop level to maximize maturity and flavour development in the fruit. This is particularly critical in wet seasons where the moisture makes for a more vigorous vine.

The season took a significant, positive turn towards the end of August and we had warm temperatures and dry conditions for the rest of the growing season into harvest. We always say September and October make the vintage!

The team started harvest September 19th for sparkling and carried on until October 31st for the last of the Bordeaux varietals. We are very pleased with the size of our crop (our biggest harvest yet, thanks to new plantings coming into production) and the overall quality is very high.