



2018 MALBEC

WINEMAKING DATA

Harvest Dates: October 11, 2018

Blend and grape source: 100% certified organic and estate grown fruit from the Locust Lane, Felseck and Rosomel Vineyards

100% Malbec

Brix at harvest: 21.0

Alcohol: 13.0%

pH: 3.72

Residual Sugar: 0.12g/L

T.A. 5.74g/L

Bottling Date: August 30th, 2020

Time in oak: 28% New French Oak, 28% 2nd Fill, balance neutral. All 228L Barriques.

Unfinned. Unfiltered.

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

With blocks on each of our three vineyard properties we are proud to farm a few acres of Malbec within our Estate. A rarity in Niagara, this varietal is very well suited to our Beamsville Bench terroir.

Treated as we treat all our red wines, Malbec offers such a unique expression in certain years that we want to capture it 'as is' without blending.

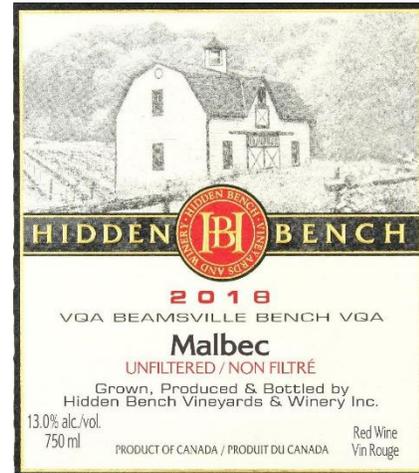
A gentle use of French Oak to frame the fruit with no fining or filtration, this Malbec is a fine example of what we can achieve with the highest degree of care in the vineyard and best practices in the cellar.

TASTING

Our 2018 Malbec has a pronounced nose of blackberry, violets, cedar and spices. The palate offers rich robust dark cherry notes, and smooth refined tannins. Hints of dark chocolate and spice linger with a long finish. We were only able to coax 75 cases of this wine from our certified organic and estate vineyards, so act fast, this wine simply will not last long.

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 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 approx. 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 during 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 fruit with less sugar accumulation than 2017, the 2018 vintage is noted by concentration and full maturity 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. An early high quality vintage with aging potential!