



2018 ROSOMEL VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: September 29, 2018

Brix at harvest: 20.0 Brix

Blend and grape source: 100% estate grown certified organic Pinot Noir from the Rosomel Vineyard

Alcohol: 12.5% **pH:** 3.48

Residual Sugar: 0.30g/L **T.A.** 5.97g/L

Bottling Date: April 08, 2020

Vine age: Planted in 1990 & 2006

Oak regime: 100% French Oak: 17% New, 33% 3rd fill, balance neutral for 10 months. Then blended and returned to stainless (60%) & neutral barrels (40%).

100% De-stemmed.

Un-fined and Unfiltered.

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

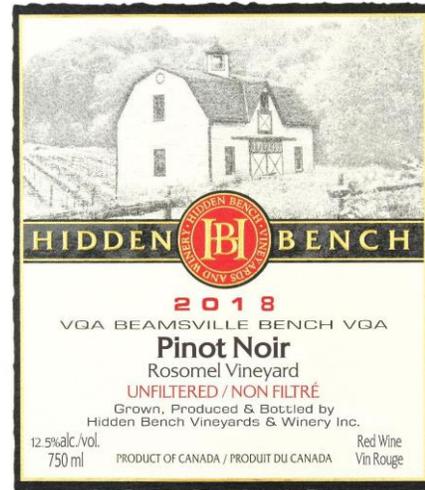
The vines for this bottling of Rosomel Vineyard Pinot Noir were meticulously maintained to maximize fruit ripening. Bunches were exposed to sunlight through leaf removal on the East side of the canopy, with some leaves pulled to open the canopy on the West side. 'Green harvest' was performed at the first sign of *véraison*.

The grapes were handpicked, sorted, de-stemmed, berry sorted, transferred to a 5-ton oak fermenter and then chilled for 7 days. Fermentation started naturally with indigenous yeast. The 'cap' of the wine was mixed twice daily to give a gentle extraction. Barrels were filled via gravity and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel and was complete in the Spring of 2019.

Barrel selections for this single-vineyard wine were made in August 2019, blended then returned to a mixture of stainless & oak barrels. Racked in January 2020, then settled in-tank for 3 months prior to bottling un-fined and unfiltered in April 2020.

TASTING NOTE

The Rosomel Pinot offers bright garnet hues. The aromatics entice with violets, wild red berries and subtle dried herbal notes. Cranberries and sour cherries lead the way with undertones of florality and dried thyme on the palate. The tannins are present but will integrate beautifully into this wine with time in the cellar. Drink now or enjoy until 2027.



TERROIR SERIES

THE GROWING SEASON

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, 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. A high-quality vintage with good aging potential.

