



2019 ESTATE RIESLING

WINEMAKING DATA

Harvest Dates: October 20 – November 6, 2019

Brix at harvest: 18.3 weighted average.

Blend and grape source: 100% organic and estate grown Riesling from the Locust Lane, Felseck and Rosomel vineyards

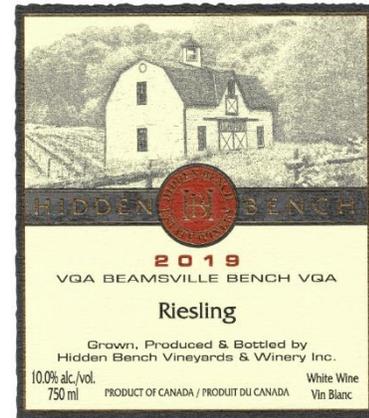
Appellation: VQA Beamsville Bench

Alcohol: 10.0% **pH:** 2.93

Residual Sugar: 17.5 g/L **T.A.** 9.92g/L

Bottling Date: April 6, 2020

Certified Organic by Pro-Cert.



ESTATE SERIES

WINEMAKER'S NOTES

This Estate Riesling showcases our unique Beamsville Bench *terroir*. With plantings across all estate vineyards ranging from late 1970 plantings through to 2016, we have access to a full range of wonderful fruit that helps us create a very complex wine. The yields are kept in check in each of the vineyard blocks to help increase the concentration while still delivering a wine that exhibits zest through a refined acid backbone.

The grapes were handpicked, sorted and gently whole bunch pressed. Only the best quality juice was kept then cold settled for 48-72 hours before being racked off its lees (heavy sediment). The juice is then warmed to 16 degrees Celsius to begin fermentation. A long fermentation at cool temperatures (12-14c) allow us to capture the varietal aromas and the pure expression of the Beamsville Bench *terroir*.

TASTING

A pure and fresh Riesling with a floral nose that displays aromas of honeysuckle, lime, grapefruit, apple skin, and saline freshness. There is a sweet-tart tension on the palate with flavours of Meyer lemon, green pear, and classic Beamsville Bench stoney minerality. A focused and racy style that leads to a bright, lifted finish. Enjoy with crab sushi rolls and coconut shrimp.

THE GROWING SEASON

A wet, cool April and May meant a delayed start to the season pushing 'bud break' behind what we typically see in our vineyards. The cool temperatures persisted throughout May and into June, much lower than seasonal averages.

We are used to celebrating the summer solstice when the vines are going through their flowering period but in 2019 there was a significant delay in flowering, which gave us an early sign that we were going to have a later harvest than normal.

Berry set was quite good considering the wet weather and the duration of flowering across our blocks. July and August presented challenges for high disease pressure and we were forced to open up the canopies to ensure good airflow and sunlight exposure to the nascent grape bunches. August was punctuated with a 'heart in throat' hail event on the 16th, with 'quarter size' hail stones raining down on our vines. Fortunately the damage was minimal and we considered this 'nature's crop reduction' to ensure fruit yields are in check for the best quality. The end of summer was a waiting game. You can't rush greatness and we had to monitor fruit maturity and flavour development. It gave us time to prepare for the coming harvest and a healthy crop size.

Harvest for the 2019 vintage began on September 19th with Pinot Noir. The harvest was prolonged with a few rain events but our hard work during the growing season paid off and we were able to craft a wonderful array of wines from a very unique vintage.