



2019 LATE HARVEST RIESLING

WINEMAKING DATA

Harvest Dates: November 17th, 2019

Brix at Harvest: 25.6

Blend and grape source: 100% organically certified and estate grown Riesling

Alcohol: 9.8% **pH:** 3.04

Residual Sugar: 91.34 g/L **T.A.** 9.34 g/L

Bottling Date: April 7th, 2020

Certified Organic by Pro-Cert

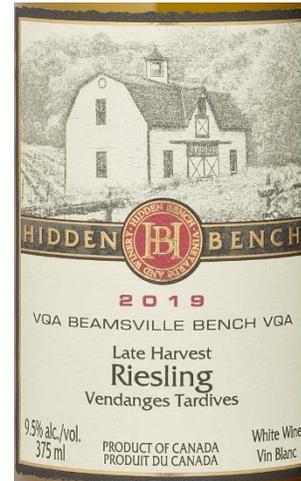
WINEMAKER'S NOTES

In order to capture Riesling's expressive aromatics, the vines were managed to provide maximum varietal character. All bunches were exposed to sunlight at fruit set with leaf removal on the East side of the canopy to encourage fruit ripening, while leaving some shade on the West side to protect delicate aromas. Green harvest was performed at the first sign of véraison and the yields are kept in check to help increase the concentration while still delivering a wine that exhibits zest through a refined acid backbone.

The grapes were handpicked in the early hours of the morning November 17th, 2019. Whole bunches were then pressed in a traditional basket press at temperatures around -10c. The juice was settled, racked off its heavy lees and the wine was fermented slowly at cool temperatures in stainless steel tanks. Fermentation was stopped at the desired sugar/acid balance.

TASTING

Our inaugural vintage of a Vendages Tardives (Late Harvest) Riesling is a stunning expression of a desert style wine that retains varietal character and drinkability. The exotic nose is filled with notes of lemon curd, ripe guava and lavender honey. The palate is rich and textured, but balanced by fresh acidity that keeps the wine lively and drinkable. Flavours of pineapple candy, poached pear, and signature Beamsville Bench minerality lead to a long and persistent finish. Best enjoyed between 8-10°C with pâté de foie gras or ripe cheeses, or on its own in place of dessert.



ESTATE SERIES

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 unique vintage.