



## 2019 LOCUST LANE VINEYARD PINOT NOIR

### WINEMAKING DATA

**Harvest Dates:** September 30 and October 12, 2019

**Brix at harvest:** 21.4 weighted average.

**Blend and grape source:** 100% organically certified estate Pinot Noir from Locust Lane Vineyard.

**Alcohol:** 12.0%      **pH:** 3.61

**Residual Sugar:** <1.0 g/L    **T.A.** 6.2g/L

**Bottling Date:** June 23, 2021

**Oak regime:** 24% New French Oak, 12% 2<sup>nd</sup> fill, 49% 3<sup>rd</sup> fill and balance neutral barriques. Once blended, the wine was returned to mix of stainless steel barrels (65%) and barriques (35%).

**Vine Age:** planted 1998 through 2004

**Time in barrel:** 14 months.

**100% De-stemmed. Un-fined and Unfiltered.**

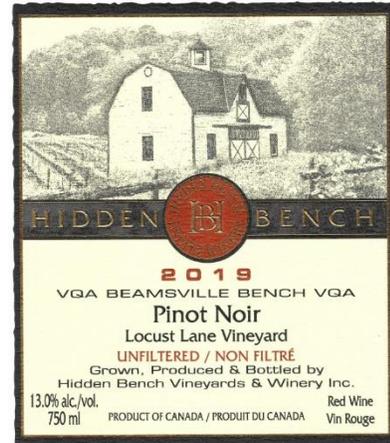
**Certified Organic by Pro-Cert.**

### WINEMAKER'S NOTES

The grapes for this wine were handpicked, sorted, de-stemmed and transferred to 5-ton stainless steel and oak fermenters and chilled for between 5 and 7 days. The wine was fermented with indigenous yeasts and the skins were hand-plunged twice a day to balance extraction with finesse. Gravity was used to directly fill barrels at the end of fermentation and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel and was complete by Spring of 2020. Barrel selections for this single-vineyard wine were made in the Summer of 2020 before being blended, then returned to barrel/stainless for another 6 months. The wine was not fined or filtered prior to bottling in June 2021.

### TASTING

Leading with lifted floral aromatics of purple violets and rose petals, the bouquet of this wine is filled with resinous dried herbs like sage and rosemary, ripe red cherry, and orange zest. On the palate, flavours of smoky cherry, raspberry, and grilled fennel dominate, while a firm tannic structure underpins the wine making this an ideal candidate for an additional 5 to 8 years of cellar age. Pair with oxtails slow braised in red wine and aromatics, or roasted porchetta sandwiches.



### TERROIR 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 very unique vintage.