



2019 ROSOMEL VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: October 16, 2019

Brix at harvest: 22.2 Brix

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

Alcohol: 12.6% **pH:** 3.56

Residual Sugar: 0.15g/L **T.A.** 6.35g/L

Bottling Date: June 24, 2021

Vine age: Planted in 1990 & 2006

Oak regime: 100% French Oak: 14% New, 14% 2nd fill, 28% 3rd fill, balance neutral for 10 months. Then blended and returned to stainless (60%) & one 2nd fill and one 3rd fill barrels (40%).

100% De-stemmed.

Un-fined and Unfiltered.

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

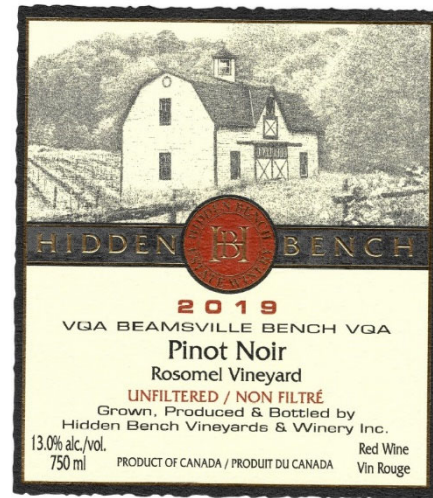
The vines for this bottling of Rosomel Vineyard Pinot Noir were meticulously maintained to maximize fruit ripening. Bunches were exposed to sunlight through leaf removal on the East side of the canopy, with some leaves pulled to open the canopy on the West side. 'Green harvest' was performed at the first 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 2020.

Barrel selections for this single-vineyard wine were made in July 2020, blended then returned to a mixture of stainless & oak barrels. Racked in January 2021, then settled in-tank for 5 months prior to bottling un-fined and unfiltered in June 2021.

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

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.