



## 2019 FELSECK VINEYARD RIESLING

### WINEMAKING DATA

**Harvest Dates:** October 25, 2018

**Brix at Harvest:** 19.5 Brix

**Blend and grape source:** 100% estate grown certified organic Riesling from the Felseck Vineyard, Block 340.

**Alcohol:** 10.5%      **pH:** 2.90

**Residual Sugar:** 18.9g/L    **T.A.** 9.95g/L

**Bottling Date:** April 6, 2020

**Certified Organic by Pro-Cert.**

### WINEMAKER'S NOTES

Vines for this single vineyard wine were meticulously maintained to capture their varietal character. All bunches were exposed to sunlight at fruit set with leaf removal on the East side of the canopy to maximize fruit ripening while some leaves on the West side were left to protect against sunburn from afternoon sun. Green harvest – the elimination of under-ripe bunches – was performed at the first sign of maturity and only non-touching, evenly spaced, bunches exposed to sunlight remained to promote ripeness, concentrate flavours and to best express our Beamsville Bench *terroir*.

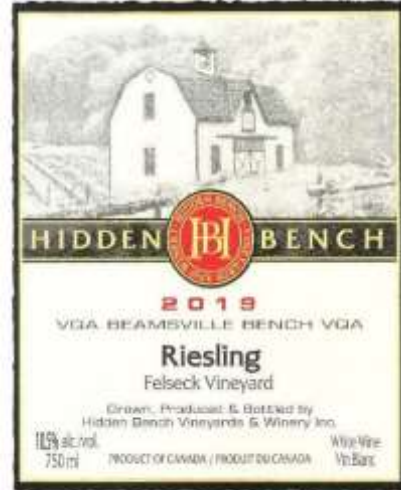
Harvested a full month later than 2018, the final blend for this Felseck Vineyard Riesling originates from a small 1 acre parcel on the southern-most point of the vineyard, planted in 1999. Whole clusters are sorted and gently pressed, using only the first 600L/Tonne of juice. Racked then fermented at cool temperatures, the wine is bottled in early Spring to maintain freshness.

### TASTING

Bright yellow colour. The nose is showing bold mandarin and meyer lemon aromas with a floral undertone. The palate is concentrated and layered with citrus, preserved lemon, and beeswax. The lengthy and mineral finish truly expresses the Felseck Vineyard *terroir*, a wine with a real sense of place.

### 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, with much lower than seasonal averages.



### TERROIR SERIES

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 that challenged us in the Spring. July and August presented obstacles, 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.