



2019 ROMAN'S BLOCK RIESLING ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: November 6, 2019

Brix at Harvest: 18.5 Brix

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

Alcohol: 10% **pH:** 2.95

Residual Sugar: 16.8g/L **T.A.** 9.80g/L

Bottling Date: April 6, 2020

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

The vines for this single vineyard Riesling were meticulously maintained to capture their varietal character and especially the *terroir* of Roman's Block. All grape bunches were exposed to sunlight at fruit-set with complete leaf removal on the East side and partial removal on the West sides of the canopy to maximize fruit ripening. Green harvest was performed at the first sign of maturity, and only non-touching bunches exposed to sunlight remained to promote ripening, concentration of flavours and to best express the character of this unique parcel of vines on the Beamsville Bench.

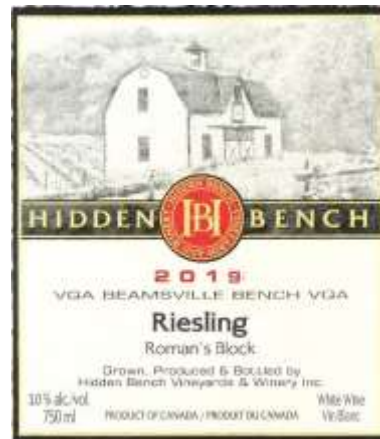
The grapes were handpicked, sorted and gently pressed as whole bunches. Due to the advanced age of the vines, we harvested on average 2.5T/acre. Only the first 500 liters per ton of free run juice was kept and the juice was cold settled for 24 hours. It was then racked off its lees and warmed before the natural fermentation started. Cool fermentation lasted more than 3 months, giving the wine its wonderful complexity.

TASTING

A very delicate pale straw in colour. This Riesling offers a palate of honeysuckle, dried herbs and hints of grapefruit. With a touch of residual sugar we see the balance of acidity pull this wine together with balanced texture and the perceived sweetness all coming together in unison. Give this wine time to age in your cellar to show the beauty of a Beamsville Bench Riesling.

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 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.