



2020 ESTATE PINOT NOIR

WINEMAKING DATA

Brix at harvest: 23.8 Average Weighted Brix

Harvest Dates: September 24-30, 2020

Blend and grape source: 100% estate grown certified organic fruit from our Locust Lane, Felseck and Rosomel Vineyards.

Alcohol: 13.5% **pH:** 3.43

Bottling Date: September 8, 2021.

Residual Sugar: 0.26g/l **T.A.** 6.20 g/L

100% De-stemmed

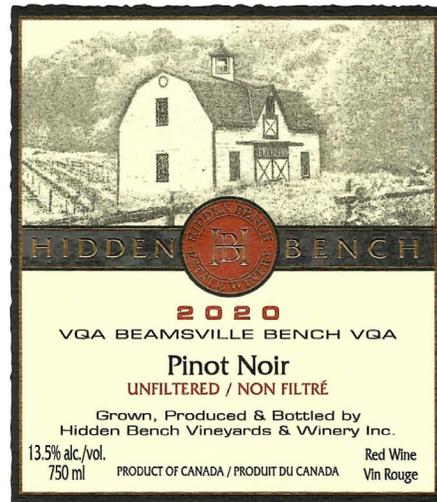
Vine age: Planted 1990 to 2010

Oak regime: 100% French Oak: 26% new, 23% 2nd fill, 11% 3^d fill and the rest (40%) neutral for 10 months.

Time in barrel: 10 months

Un-fined. Unfiltered.

Certified Organic by Pro-Cert.



WINEMAKER'S NOTES

The 2020 growing season was noted for its long, hot summer, and the impeccable conditions for the harvest season and quality of fruit.

The grapes were handpicked, sorted and cold-soaked in small lots for 5-6 days, during which time a small “saignée” was made to produce Rosé wine and concentrate the skin to juice ratio in the must. Fermentation started naturally with indigenous yeasts and the caps were gently submerged twice daily during fermentation. At the end of fermentation, the free run wine was drained and settled in tank before barreling down by gravity. The skins were gently pressed in a traditional basket press.

The wines were racked from barrel to blend in early August 2021, and the wine was settled & stored in stainless steel tanks prior to bottling. The wine is un-fined and unfiltered to capture its purity.

TASTING

Pale brilliant ruby in colour, this vintage displays a rich and fruit forward nose of ripe black and red cherries, red currant, violet florals with beetroot, earthy tones highlighted by a pleasant, lifted fresh herbal character. The ripe character of the fruit leads to a surprising and refreshing dryness and acidity on the palate, and flavours that further elaborate on accords found on the nose. Tart and ripe red fruit, fresh savoury herbs, all-spice, forest floor and brown mushroom notes intermingle on the palate with a lingering finish filed with surprising depth and impact. This vintage is calling for pairings of classic steak tartare with cornichon and sourdough toast, and a creamy mushroom tarte with savoury herbs.

THE GROWING SEASON

The winter of 2019-2020 was moderate without any severe cold temperatures which could typically lead to vine damage. Bud swell started in early May which coincided with frost events in early May, meaning we had to take measures to protect low lying spots in both the Felseck and Locust Lane vineyards. Over the course of three nights, our team burned hay bales to create a warm blanket over the low spots. On the last night of the cold snap a helicopter was used to blow warmer air down into the vineyards.

Once through those scary moments we waited to see if bud break would be affected and if the vines sustained any damage. Thankfully, by the third week of May, budbreak was complete across all grape varieties with no apparent significant damage. By summer solstice on June 21, all blocks in our vineyards were in full bloom with decent conditions for “berry-set”. Come July we knew it was going to be a very hot, dry summer with an early harvest. We took measures in our canopy management to provide shading to the young berries to prevent sun burn while still allowing good airflow. Having learned from the previous ‘extremely hot’ vintages such as 2012, 2016 and 2018, we knew that the ongoing drought conditions would lead to smaller berries and ultimately a reduced crop.

By mid-September we started harvesting Pinot Noir for Rosé, and then transitioned into vineyard blocks for table wine, such as Pinot Noir and our other grape varieties. We have never experienced fruit at the physiological and sugar ripeness levels we achieved and with incredible fruit integrity that allowed us to sort more quickly than is typical throughout harvest. Harvest was complete November 4th and while not the largest harvest for Hidden Bench, we believe 2020 will be a benchmark vintage which we anticipate will yield full bodied, age worthy wines.