



2020 ESTATE RIESLING

WINEMAKING DATA

Harvest Dates: October 10th to 31st, 2020

Brix at harvest: 18.8 weighted average.

Blend and grape source: 100% organically certified and estate grown Riesling from the Locust Lane, Felseck and Rosomel vineyards

Alcohol: 10.4% **pH:** 2.96

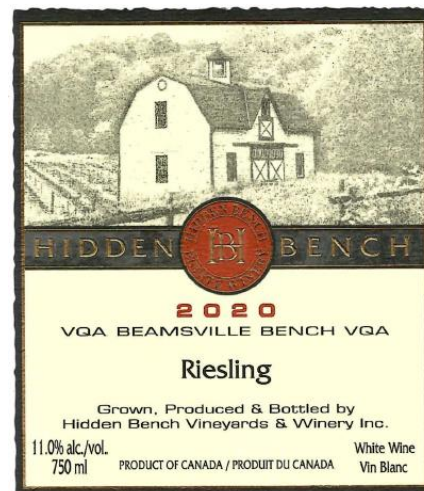
Residual Sugar: 17.8 g/L **T.A** 9.4g/L

Bottling Date: April 6th, 2021

Fermentation Vessel: Stainless Steel Tank

Time in Tank: 5 months

Certified Organic by Pro-Cert.



WINEMAKER'S NOTES

This Estate Riesling showcases our unique Beamsville Bench *terroir*. With plantings across all estate vineyards ranging from late 1970 plantings through to 2016, we have access to a full range of wonderful fruit that helps us create a very complex wine. The yields are kept in check in each of the vineyard blocks to help increase the concentration while still delivering a wine that exhibits zest through a refined acid backbone.

The grapes were handpicked, sorted and gently whole bunch pressed. Only the best quality juice was kept then cold settled for 48-72 hours before being racked off its lees (heavy sediment). The juice is then warmed to 16 degrees Celsius to begin fermentation. A long fermentation at cool temperatures (12-14c) allow us to capture the varietal aromas and the pure expression of the Beamsville Bench *terroir*.

TASTING

Medium gold in colour, the wine opens with intense and fragrant aromas of lemon drop candy, fresh apricots, and crushed chalk. There is a honeyed richness and juicy fruit character on the palate that is complimented by classic Beamsville Bench minerality. The wine is balanced with flavours of yellow apples and plums, ruby red grapefruit, and honeycomb.

THE GROWING SEASON

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 three nights, our team burned hay bales to create a warm blanket over low spots. On the last night of the cold snap a helicopter was used to blow warmer air down into the vineyards.

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 Chardonnay. 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.