



2020 FUMÉ BLANC ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: September 21 - October 2, 2020

Brix at harvest: Average 21.3

Blend and grape source: Organically certified and estate grown Sauvignon Blanc.

Alcohol: 13.4% **pH:** 2.97

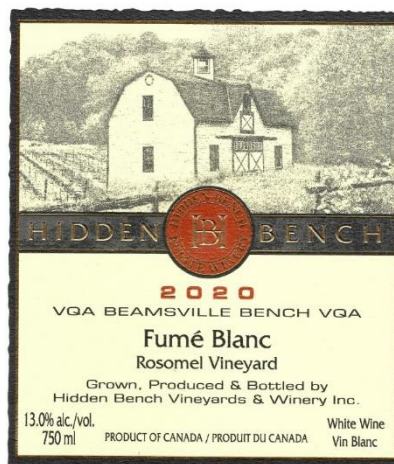
Residual Sugar: 2.95 g/L **T.A.** 7.27g/L

Oak regime: 100% French Oak; 11% New, 6% 2nd Fill; 11% 3rd Fill, balance Neutral.

Vine Age: 6 to 27 years

Bottling Date: June 15, 2021

Certified Organic by Pro-Cert



ESTATE SERIES

WINEMAKER'S NOTES

In 2020 we exposed Sauvignon Blanc bunches at fruit-set to sunlight by removing leaves on the east side of the canopy only, while providing some shade on the west side to protect against sunburn from afternoon sun. Green harvest was performed at the start of *véraison* and we only left the healthiest bunches on the vine in order to promote ripeness, concentration of flavours and the expression of *terroir*.

The grapes were handpicked, hand sorted and gently whole bunch pressed. The juice was then left to settle at 5°C for 24 hours prior to racking and then warmed up to 16°C and transferred to barrel. Fermentation then occurred naturally with indigenous yeasts. The 2020 Fumé Blanc was blended in May 2021, prior to bottling in June.

TASTING

Pale gold in colour with a subtle nose of flint, green apple and fresh grass. Gentle flavours on the palate of fresh grapefruit, mandarin, and herbaceous notes of fennel and thyme are all complimented by refreshing acidity and minerality. Drinking beautifully now, this wine will reward those who cellar it for the next 3-5 years.

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.