

HIDDEN BENCH



## 2020 LA BRUNANTE

### WINEMAKING DATA

**Harvest Date:** October 19th to November 4th, 2020

**Brix at Harvest:** 24.7 weighted average

**Blend and grape source:** 100% estate grown organic fruit. 50% Merlot, 33% Malbec, 17% Cabernet Franc

**Appellation:** VQA Beamsville Bench

**Alcohol:** 14.6%      **pH:** 3.53

**Residual Sugar:** 0.1g/L      **T.A** 6.86g/L

**Bottling Date:** August 30th, 2022

**Oak regime:** 100% French Oak: 50% New and 50% 3rd fill.

Time in barrel: 20 months

**Un-fined and Unfiltered.**

**Certified Organic by ProCert.**



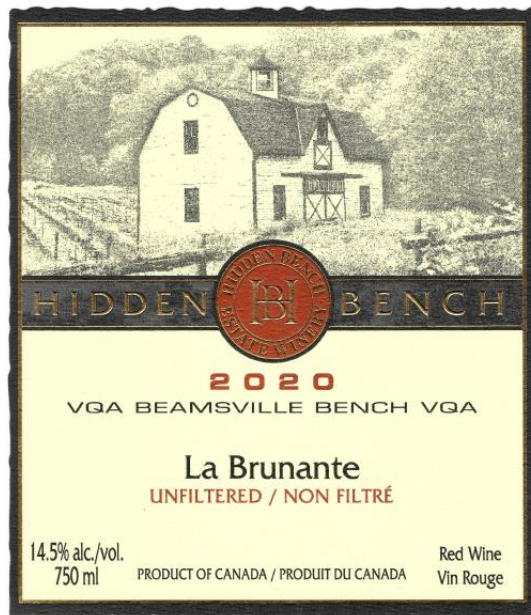
### WINEMAKER'S NOTES

*La Brunante*, our iconic Bordeaux-styled red blend, is only made in the best vintage years. The warm, dry growing season in 2020 ensured our Bordeaux varietals matured completely and with great intensity of flavours.

All the fruit was handpicked, sorted, and de-stemmed. After 5-7 days of cold maceration, the components of the blend were fermented separately in small batches. The dry growing season gave below average cluster weights giving the wines great structure and intensity of colour and flavours. The wines spent 7 to 10 days post fermentation on their skins to encourage polymerization of complex tannins that add a silky texture to the wine before being drained by gravity to barrel. Following aging for 20 months in French Oak barrels, the final barrel selections for *La Brunante* were made and blended. The wine was bottled un-fined and unfiltered in August 2022.

### TASTING

A wine of power and elegance from an exceptional growing season, the 2020 *La Brunante* bursts from the glass with aromas of dark red and black fruit like cassis, plums, blueberries and blackberries. Depth from Beamsville Bench minerality and judicious oak aging highlight the fruit with flavours of mocha, leather, pencil shavings, and campfire. A wine that will benefit from long term cellar aging, expect the tannins to soften and turn more velvety with bottle age.



### 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.