



2020 LOCUST LANE VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: September 23, 2020

Brix at harvest: 23.5 weighted average.

Blend and grape source: 100% organic estate Pinot Noir from Locust Lane Vineyard.

Appellation: VQA Beamsville Bench

Alcohol: 13.3% **pH:** 3.56

Residual Sugar: <1.0 g/L **T.A.** 6.0g/L

Bottling Date: May 31, 2022

Oak regime: 100% French Oak; 12% New, 25% 2nd fill, 12% 3rd fill and balance neutral barriques. Once blended, the wine was returned to mix of stainless steel barrels (67%) and barriques (33%).

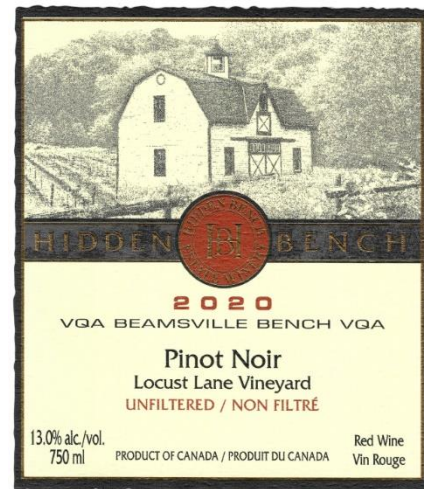
Vine Age: planted 1998 through 2004

Time in barrel: 14 months.

100% De-stemmed.

Un-fined and Unfiltered.

Certified Organic by Pro-Cert.



TERROIR SERIES

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.



WINEMAKER'S NOTES

The grapes for this wine were handpicked, sorted, de-stemmed and transferred to 5-ton stainless steel and oak fermenters and chilled for between 5 and 7 days. The wine was fermented with indigenous yeasts and the skins were hand-plunged twice a day to balance extraction with finesse. Gravity was used to directly fill barrels at the end of fermentation and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel and was complete by Spring of 2021. Barrel selections for this single-vineyard wine were made in the Summer of 2021 before being blended, then returned to barrel/stainless for another 6 months. The wine was not fined or filtered prior to bottling in May 2022.

TASTING NOTE

Leading with lifted floral aromatics of purple violets and rose petals, the bouquet of this wine is filled with resinous dried herbs like sage and rosemary, ripe red cherry, and orange zest. On the palate, flavours of smoky cherry, raspberry, and grilled fennel dominate, while a firm tannic structure underpins the wine making this an ideal candidate for an additional 5 to 8 years of cellar age. Pair with oxtails slow braised in red wine and aromatics, or roasted porchetta sandwiches.

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