



2020 MALBEC

WINEMAKING DATA

Harvest Dates: October 29, 2020
Brix at harvest: 23.7 weighted average
Blend and grape source: 100% organic and estate grown fruit from the Locust Lane, Felseck and Rosomel Vineyards
Appellation: VQA Beamsville Bench
Alcohol: 14.1% **pH:** 3.43
Residual Sugar: <1.0g/L **T.A.** 6.56g/L
Bottling Date: August 30th, 2022
Oak Regime: 100% Neutral French Oak
Time in Oak: 20 months
Unfined. Unfiltered.
Certified Organic by Procert.



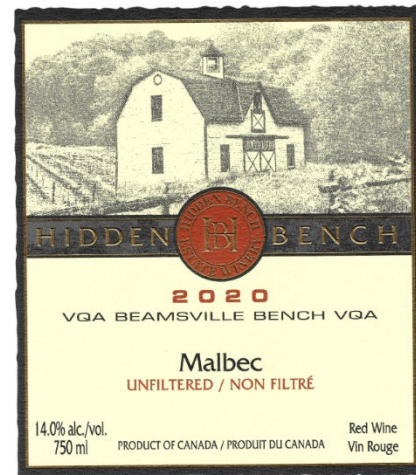
WINEMAKER'S NOTES

With blocks on each of our three vineyard properties we are proud to farm a few acres of Malbec within our Estate. A rarity in Niagara, this varietal is very well suited to our Beamsville Bench terroir. Treated as we treat all our red wines, Malbec offers such a unique expression in certain years that we want to capture it 'as is' without blending.

A gentle use of French Oak to frame the fruit with no fining or filtration, this Malbec is a fine example of what we can achieve with the highest degree of care in the vineyard and best practices in the cellar.

TASTING NOTES

The 2020 Malbec, always a rare offering from Hidden Bench, has a pronounced nose of blackberry, purple violets, charred cedar, and baking spice. On the palate, flavours of dark cherry, red plum and dark chocolate complement smooth and refined tannins. Despite a warm growing season, the alcohol remains balanced and the fresh acidity keeps the wine lively with a long finish. Pair with fire grilled beef with chimichurri sauce.



TERROIR SERIES

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.