



# Rachis&Derma

## 2020 RACHIS & DERMA AROMATIQ!

### WINEMAKING DATA

**Harvest Dates:** October 2, 2020

**Blend and grape source:** 100% estate grown Sauvignon Blanc, Viognier, and Riesling.

**Brix at harvest:** 20.7

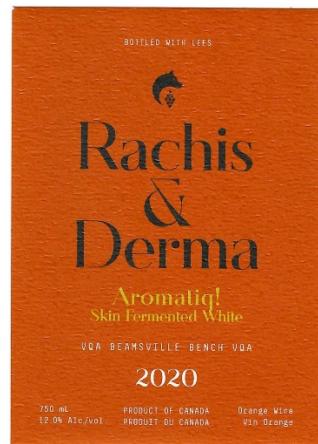
**Alcohol:** 12.0%      **pH:** 3.34

**Residual Sugar:** <1.0g/L    **T.A.** 6.58 g/L

**Bottling Date:** June 15<sup>th</sup> 2021

**Bottled with lees.**

**Organically Certified fruit & wine.**



RACHIS & DERMA SERIES

### WINEMAKER'S NOTES

Hand-harvested Sauvignon Blanc, Viognier and Riesling in equal parts and destemmed to vessel for co-fermentation. Fermentation occurred naturally along with Malolactic Fermentation. The must was hand-plunged during fermentation and post-maceration. After 26 days the vessel was emptied to press and the finished wine was transferred to tank prior to transferring to neutral 500L puncheon. In spring of 2021 the wine was racked to tank for settling and then bottled in June 2021, with its lees, unfiltered and unfined without any additions of any kind.

### TASTING

Aromatic, indeed! A rush of peach, orange blossom and lemon zest on the nose, with hints of Earl Grey tea and orange marmalade opening to mouth watering acidity and tannic structure. Dried orange, thyme and sage accords add depth and character to this succulent skin-contact wine. To be enjoyed on a warm day in the sun as an aperitif, or with hard cheeses and curried dishes.

### THE GROWING SEASON

The winter of 2019-2020 was moderate without any severe cold temperatures which could typically lead to vine damage. 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 the course of three nights, our team burned

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

Once through those scary moments we waited to see if bud break would be affected and if the vines sustained any damage. 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 Pinot Noir and our other grape varieties. 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 on 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 of note.