



Rachis & Derma

2020 RACHIS & DERMA CHANTILLY

WINEMAKING DATA

Harvest Dates: October 6, 2020

Blend and grape source: 100% estate grown Riesling

Brix at harvest: 17.9

Alcohol: 12.0% **pH:** 2.80

Residual Sugar: <1.0g/L **T.A.** 9.87 g/L

Bottling Date: June 15th 2021

Bottled with lees.

Organically Certified fruit & wine.

WINEMAKER'S NOTES

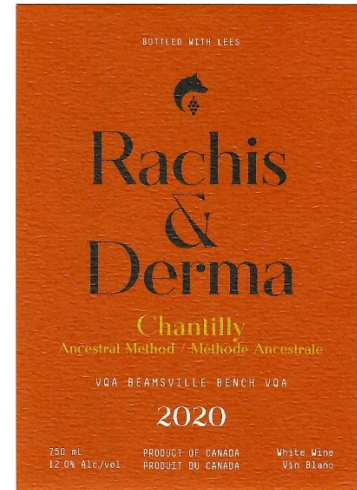
Hand-harvested Riesling from three select blocks. Whole cluster pressed to release the most pure juice, then cold settled and racked to stainless steel tank for fermentation. Fermentation at cool temperatures to capture the varietal essence of Riesling (citrus zest, yellow grapefruit). Fermentation halted at 12g/L natural residual sugar. Cold settled for 5 months. Then the wine was warmed and transferred to bottle for secondary fermentation in 750ml sparkling bottles and crown-capped to keep the pressure and naturally occurring CO₂. For every 4g/L of sweetness we capture 1 bar of pressure. This lightly effervescent wine is best served after being chilled for at least 30-45 minutes. Serving at ~5C helps keep the *mousse* (CO₂) in the wine upon serving.

TASTING

Our first ever bottling of a sparkling Riesling done in the Methode Ancestrale style – Chantilly is a quiet stunner. The nose brings out elderflower, gooseberries, zesty citrus notes and a creaminess that is complimented by racy acidity, a burst of soft sparkling mousse on the palate with lingering notes of ginger, fennel and citrus fruits. Pairs perfectly with a backyard BBQ get together with friends.

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



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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.