



Rachis & Derma

2020 RACHIS & DERMA CHARDONNAY

WINEMAKING DATA

Harvest Dates: September 22 – October 2, 2020
Blend and grape source: 100% estate grown Chardonnay
Brix at harvest: Weighted average of 21.8
Alcohol: 12.0% **pH:** 3.70
Residual Sugar: <1.0g/L **T.A.** 5.74 g/L
Bottling Date: June 15th 2021
Bottled with lees.

Organically Certified fruit & wine.

WINEMAKER'S NOTES

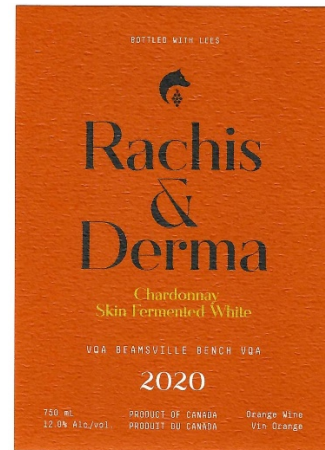
Grapes for this wine were harvested by hand from 8 different blocks of Chardonnay from 3 estate vineyards over a period of 11 days in 4 small batches. Final blend was 50% destemmed fruit with 50% whole cluster. Average maceration of 36 days on stems and skins. Manually hand plunged for the duration of the fermentation and post-maceration. Fermentation occurred naturally with ambient yeasts as did malolactic fermentation. The wine was pressed off into a mix of neutral 500L puncheons and 228L neutral barriques. The wine was blended in Spring 2021 and bottled in June with its lees, unfiltered and unfinned without any additions of any kind.

TASTING

The aromas are varied and complex, exuding ripe peaches, caramelized orange and lemon zest that lead to black tea, cloves and clementine on the palate. A weighted mid palate, refreshing acidity and satisfying mouth-drying feel from the tannins allows this skin-contact Chardonnay to be a great pairing with cheese and charcuterie, or a Moroccan Chicken Bastilla.

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.