



Rachis & Derma

2020 RACHIS & DERMA GAMAY

WINEMAKING DATA

Harvest Dates: October 3 & 11, 2020
Blend and grape source: 100% estate grown Gamay Noir
Brix at harvest: 21.9
Alcohol: 12.5% **pH:** 3.16
Residual Sugar: <2.0g/L **T.A.** 6.18 g/L
Bottling Date: September 8, 2021
Time in oak: 6 months in neutral oak.
Bottled with lees.

WINEMAKER'S NOTES

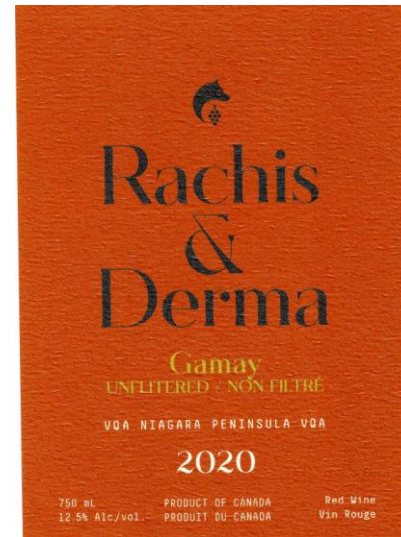
The 2020 "R&D" Gamay Noir was hand-picked from a new Estate vineyard within the Lincoln Lakeshore appellation. Certified organic and producing fruit for the second time in 2020, this vineyard comes online after years of careful and detailed planning. After rigorous sorting 75% of the fruit was destemmed with the balance left whole cluster in vat. Natural, spontaneous fermentation took place and the wine was left to macerate for a total of 23-days then gently pressed and transferred to neutral French Oak barriques. Malolactic fermentation completed in early winter and the wine remained without sulphur until just prior to bottling in June with a nominal 20ppm added. Unfiltered and un-fined, this is a unique expression of Gamay Noir.

TASTING

This wine visually leads you in with rich, intensified dark cherry hues. On the palate the wine offers up concentrated raspberry coulis notes, lush berries and an undertone of black pepper spice. This wine is bright and lively, with a round mouthfeel and good length. Enjoy this wine in its youth!

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.



RACHIS & DERMA SERIES

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.

