



2020 ROSOMEL VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: October 1, 2020

Brix at harvest: 21.4 Brix

Blend and grape source: 100% estate grown organic Pinot Noir from the Rosomel Vineyard

Appellation: VQA Beamsville Bench

Alcohol: 12.7% **pH:** 3.52

Residual Sugar: 0.23g/L **T.A.** 6.28g/L

Bottling Date: May 31, 2022

Vine age: Planted in 1990 & 2006

Oak regime: 100% French Oak: 14% New, 28% 2nd fill, 14% 3rd fill, balance neutral for 10 months. Then blended and returned to stainless (65%) & one 3rd fill and one neutral barrel (35%).

100% De-stemmed.

Un-fined and Unfiltered.

Certified Organic by Pro-Cert.



WINEMAKER'S NOTES

The vines for this bottling of Rosomel Vineyard Pinot Noir were meticulously maintained to maximize fruit ripening. Bunches were exposed to sunlight through leaf removal on the East side of the canopy, with some leaves pulled to open the canopy on the West side. 'Green harvest' was performed at the first sign of *véraison*.

The grapes were handpicked, sorted, de-stemmed, berry sorted, transferred to a 5-ton oak fermenter, and then chilled for 7 days. Fermentation started naturally with indigenous yeast. The 'cap' of the wine was mixed twice daily to give a gentle extraction. Barrels were filled via gravity and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel and was completed in the Spring of 2021.

Barrel selections for this single-vineyard wine were made in July 2021, blended then returned to a mixture of stainless & oak barrels. Racked in January 2022, then settled in-tank for 4 months prior to bottling un-fined and unfiltered in May 2022.

TASTING NOTE

The Rosomel Pinot offers bright garnet hues. The aromatics entice with violets, wild red berries and subtle dried herbal notes. Cranberries and sour cherries lead the way with undertones of florality and dried thyme on the palate. The tannins are present but will integrate beautifully into this wine with time in the cellar. Drink now or enjoy until 2027.



TERROIR SERIES

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.

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.