



2020 TÊTE DE CUVÉE CHARDONNAY

WINEMAKING DATA

Harvest Dates: October 14, 2020

Brix at harvest: 22.6 weighted average

Blend and grape source: 100% certified organic Chardonnay from the Rosomel Vineyard.

Alcohol: 13.9%

pH: 3.30

Residual Sugar: <2.0g/L

T.A. 6.76g/L

Bottling Date: May 31, 2022

Oak regime: 100% French Oak: 17% New, 33% 2nd fill, 17% 3rd fill and the balance neutral. Blended in July 2021 then returned to stainless steel barrels (65%), with the balance split between 2nd and neutral barriques (35%).

Vine Age: Planted 1976 to 1979

Time in barrel: 16 months

Un-fined. Unfiltered.

Certified Organic by Procert



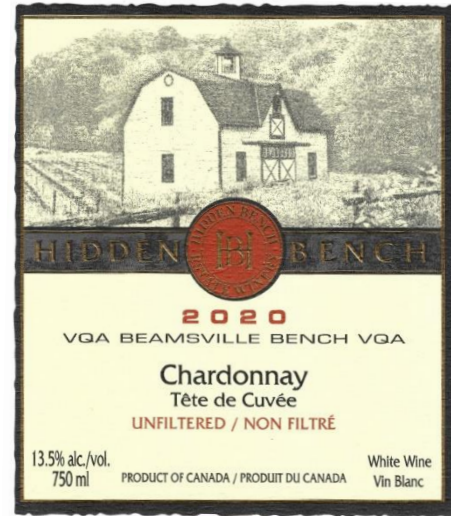
WINEMAKER'S NOTES

The vines for the 2020 Tête de Cuvée Chardonnay were meticulously maintained to showcase our Beamsville Bench terroir. All grape bunches were exposed to sunlight at fruit set by removing shading leaves on the East side and partially on the West side of the canopy to maximize ripening. Green harvesting was performed at the first sign of colour change in berries from green to gold. This is known as véraison.

All fruit was handpicked, 2 weeks earlier than the 2019, sorted and whole bunch pressed to yield the purest juice. After cold settling for 24 hours, the juice was racked, warmed, and transferred to barrel for spontaneous fermentation. Barrel selections were made in the summer of 2021 for this iconic wine prior to blending and returning to a mix of oak and stainless barrels for an additional 7 months élevage. The wine was bottled unfiltered, unfined in May 2022.

TASTING

The wine pours a medium lemon colour with silver reflections and opens with ripe and toasted aromas of baked yellow apples, vanilla crème brûlée, toasted almonds, and freshly struck match. On the palate, the wine is rich and generous with flavours of lemon curd, ripe yellow pear, and salted caramel. Opulent and elegant, pair with seafood chowder or pasta carbonara.



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.