



## 2020 LOCUST LANE ROSÉ

### WINEMAKING DATA

**Harvest Dates:** September 16 – October 13, 2020  
**Blend and grape source:** 100% estate grown certified organic fruit  
95% Pinot Noir, 5% Viognier  
**Brix at harvest:** 19.3 weighted average  
**Alcohol:** 12.0%      **pH:** 3.16  
**Residual Sugar:** 3.2g/L      **T.A.** 6.65g/L  
**Bottling Date:** April 8, 2021  
**Time in oak:** 5 months in neutral oak  
**Certified Organic by Pro-Cert.**

### WINEMAKER'S NOTES

Our Locust Lane Rosé is a combination of both 'direct to press' and "saignée" techniques to create the final blend. The elegance of whole-cluster pressed Pinot Noir, combined with a small percentage of the richer saignée portion, provides a unique complexity to the finished wine. Both are fermented in neutral French Oak and aged for 5 months prior to racking and blending.

### TASTING

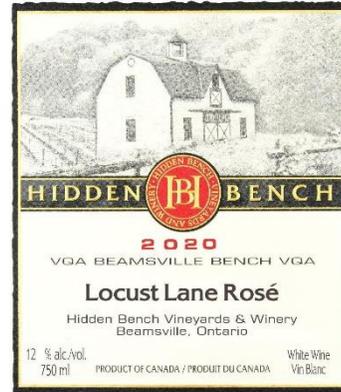
Pale salmon in colour, the aromatics display delicate floral notes and rich stone fruits. This elegant rosé has rich structure on the palate along with flavors of ripe peach and a hint of spice. It closes with a creamy, lingering finish and surprising savoury notes.

### 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 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 damage.



### ESTATE WINE

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 the 4<sup>th</sup> and while not the biggest harvest for Hidden Bench, we believe 2020 will be a benchmark vintage. Beamsville Bench with incredible fruit which we anticipate will yield a benchmark vintage with full bodied, age worthy wines of note.