

HIDDEN BENCH



2021 FELSECK VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: October 1-7, 2021

Brix at harvest: 21.5 weighted average

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

Alcohol: 13.2% **pH:** 3.55

Residual Sugar: 0.24g/L **T.A.** 6.36g/L

Bottling Date: April 5th, 2023

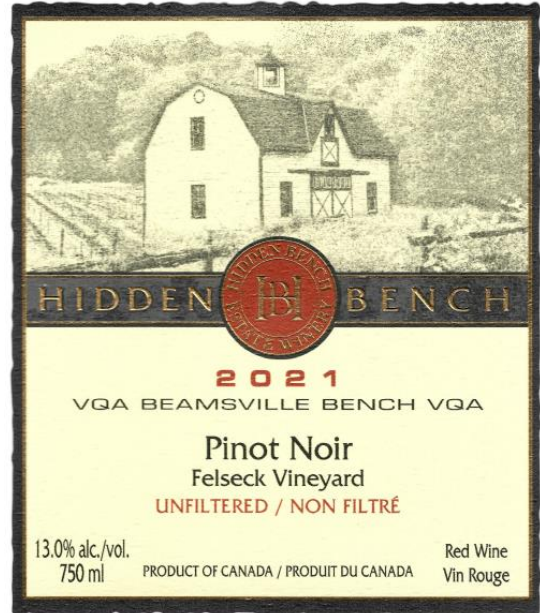
Vine age: 13 – 18 years old

Oak regime: 100% French Oak: 23% New, 18% 2nd fill, 23% 3rd fill, balance neutral for 10 months. Then blended and returned to stainless steel barrels (65%) and a mix 2nd and 3rd fill and neutral barrels (35%).

100% De-stemmed.

Un-fined and Unfiltered.

Certified Organic by Pro-Cert.



WINEMAKER'S NOTES

With precision viticulture practiced across all vineyard holdings, we can maximize ripening and flavour development. Hand harvested and sorted, the fruit was transferred to vat and cold soaked for 5-6 days.

With classic Pinot Noir expression in the fruit, we employed a gentle approach to managing the 'cap' during fermentation. After an average of 28 days the 'free run' wine is drained, settled, and then put to barrel. Barrel selections for this single-vineyard wine were made in summer 2022, then blended and returned to stainless and oak barrels for an extended élevage. Racked to tank in winter of 2022, the wine was bottled unfiltered and un-fined to capture the essence of the Felseck terroir.

TASTING

This new vintage of our highly awarded and sought after single vineyard Pinot Noir from the Felseck Vineyard is another classic example of what precision viticulture and exceptional terroir can achieve. A concentrated nose of tart cherry, iron-rich minerality, savoury wood smoke, dry leaves, and wild strawberry lead to a complex palate with fine grained tannins and lively acidity. Flavours of blood orange, graphite, and baking spices linger on the long finish. Pair with hearty traditional cassoulet.

THE GROWING SEASON

Like all vintages, 2021 has its own unique story! The year started with a mild and relatively dry winter which protected the buds and increased bud survivability to approximately 90%. The warm Spring led to an earlier than average budbreak coupled with an excellent vegetative growth phase through May and June resulted in early and complete flowering towards the Summer Solstice.

Fruit set was excellent and the larger than average crop was supported by ample moisture and heat during July and August. Our winegrowing team was kept very busy with leaf removal to open the canopy as well as fruit thinning/ balancing throughout the summer and at the end of August we and many other winegrowers anticipated an excellent and incredibly large vintage.

The age-old vigneron's expression Sept/October makes the vintage was once again exemplified in 2021! As we prepared for harvest in early September rain events of biblical proportions arrived (500-600mm in Sept./Oct.) caused logistical plans and crop yield estimates to be revisited by our team. The 2021 harvest was a challenge for our team, but we are pleased with the quality that our organic, hand harvested and sorted fruit and was able to deliver. 2021 vintage will be remembered as a winegrower's vintage where a nimble approach and attention to detail from vineyard to bottle delivered very good early varietal wines.