



2021 FUMÉ BLANC ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: October 12 – 14, 2021

Brix at harvest: 19.8 weighted average

Blend and grape source: 100% organic and estate grown Sauvignon Blanc.

Appellation: VQA Beamsville Bench

Alcohol: 13.29% **pH:** 3.21

Residual Sugar: 1.52 g/L **T.A.** 7.01g/L

Oak regime: 100% French Oak; 18% New, 5% 2nd Fill; 5% 3rd Fill, balance Neutral.

Vine Age: 7 to 28 years

Bottling Date: May 30, 2022

Certified Organic by Pro-Cert



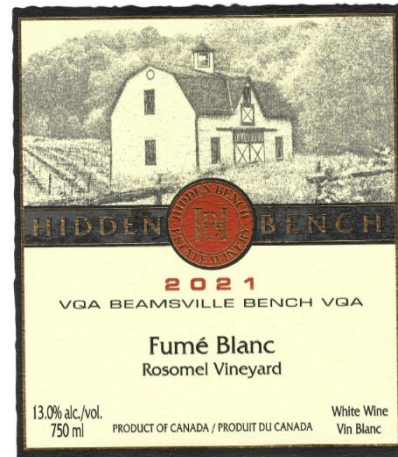
WINEMAKER'S NOTES

In 2021 we exposed Sauvignon Blanc bunches at fruit-set to sunlight by removing leaves on the east side of the canopy only, while providing some shade on the west side to protect against sunburn from afternoon sun. Green harvest was performed at the start of *véraison* and we only left the healthiest bunches on the vine in order to promote ripeness, concentration of flavours and the expression of *terroir*.

The grapes were handpicked, hand sorted and gently whole bunch pressed. The juice was then left to settle at 5°C for 24 hours prior to racking and then warmed up to 16°C and transferred to barrel. Fermentation then occurred naturally with indigenous yeasts. The 2021 Fumé Blanc was blended in April 2022, prior to bottling at the end of May

TASTING

Pale gold in colour with a subtle nose of flint, green apple and fresh grass. Gentle flavours on the palate of fresh grapefruit, mandarin, and herbaceous notes of fennel and thyme are all complimented by refreshing acidity and minerality. Drinking beautifully now, this wine will reward those who cellar it for the next 3-5 years. Perfectly paired with briny east coast oysters, or smoked fish tartine with cream cheese, dill and capers.



ESTATE SERIES

THE GROWING SEASON

Like all vintages, 2021 has its own unique story! The year started with a mild and relatively dry winter which protected 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.