

HIDDEN BENCH



2021 MALBEC

WINEMAKING DATA

Harvest Dates: November 1, 2021

Brix at harvest: 20.3 weighted average

Blend and grape source: 100% organic and estate grown fruit from the Locust Lane, Felseck and Rosomel Vineyards

Appellation: VQA Beamsville Bench

Alcohol: 12.2% **pH:** 3.44

Residual Sugar: <1.0g/L **T.A.** 5.70g/L

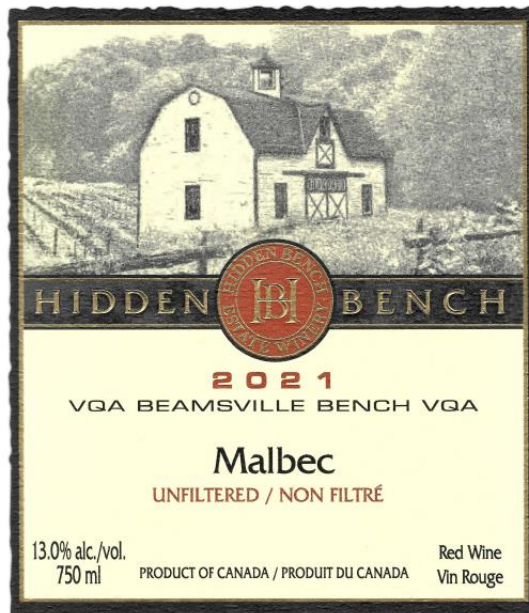
Bottling Date: August 31st, 2023

Oak Regime: 100% French Oak; 18% New, 27% 3rd fill and the balance neutral barrels.

Time in Oak: 20 months

Unfined. Unfiltered.

Certified Organic by Procert



WINEMAKER'S NOTES

With blocks on each of our three vineyard properties we are proud to farm a few acres of Malbec within our Estate. A rarity in Niagara, this varietal is very well suited to our Beamsville Bench terroir. Treated as we treat all our red wines, Malbec offers such a unique expression in certain years that we want to capture it 'as is' without blending.

A gentle use of French Oak to frame the fruit with no fining or filtration, this Malbec is a fine example of what we can achieve with the highest degree of care in the vineyard and best practices in the cellar.

TASTING

A beautiful mix of black and blue fruit aromas of plum, black cherry, blackcurrant, and blueberry combine with notes of coffee, dark chocolate, and incense in this expressive and unique single varietal bottling. A wine of lively acidity and refined tannin, the palate shows flavours of chocolate covered cherry, grilled plums, espresso bean, clove and barrel spice. Pair with slow braised short ribs with aromatics over garlic mashed potatoes.

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.