

HIDDEN BENCH



2021 TERROIR CACHÉ

WINEMAKING DATA

Harvest Date: November 1st – 3rd, 2021

Brix at Harvest: 21.4 weighted average

Blend and grape source: 100% organic and estate grown fruit from the Rosomel, Locust Lane and Felseck Vineyards. 50% Merlot, 29% Malbec, 17% Cabernet Franc and 4% Cabernet Sauvignon.

Appellation: VQA Beamsville Bench

Alcohol: 12.6% **pH:** 3.40

Residual Sugar: >1.0g/L **T.A.** 6.40 g/L

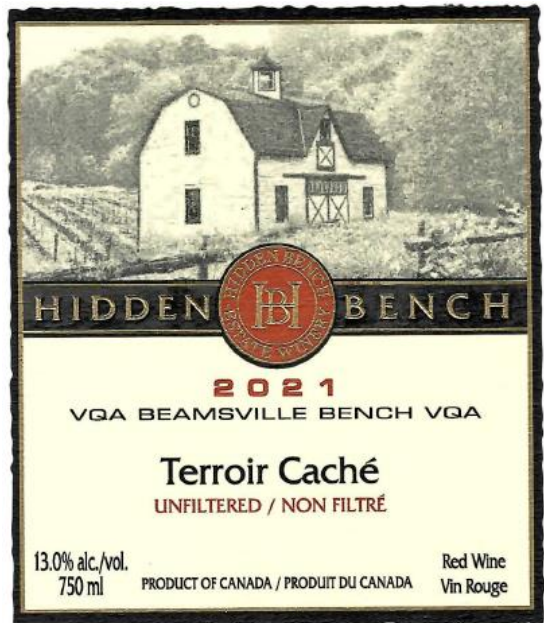
Bottling Date: August 30, 2023

Oak regime: 100% French Oak: 42% new, 13% 3rd fill, balance (45%) neutral.

Time in barrel: 20 months

Unfined and Unfiltered.

Certified Organic by Pro-Cert.



WINEMAKER'S NOTES

All the fruit was handpicked, sorted and de-stemmed. After 5-7 days of cold maceration, the components of the blend were fermented separately in small batches. 10-15% of saignée was drawn from the vats to help concentrate the wines. Extended délestage – a traditional method of gently draining the wine and returning it to tank with its skins during fermentation – was employed to create texture and silky tannins. The wines spent 5 to 7 days on their skins following fermentation before being drained by gravity to barrel. Malolactic fermentation occurred naturally in barrel. Following aging for 20 months in new and older French Oak barrels, the wine was blended in June 2022 prior to being bottled unfined and unfiltered in August 2022.

TASTING

A perennial favourite wine for many, the 2021 Terroir Caché is a fantastic representation of a Bordeaux-inspired blend from a more classically 'Niagara' vintage after the ripeness and intensity of the 2020 growing season. On the nose the wine is fresh and vibrant with aromas of dried black current, black plum, cedar, green peppercorn, and pencil shavings. On the palate the wine is lean and focused, with firm tannins and refreshing acidity. Despite a warm end to the growing season, the alcohol is balanced and the wine shows flavours of chocolate, coffee, licorice, spice, and dark fruit on the long finish.

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.