

HIDDEN BENCH



2022 CHARDONNAY BÉTON

WINEMAKING DATA

Harvest Date: October 1st, 2022

Brix at harvest: 21.7

Blend and grape source: 100% organic estate grown Chardonnay from our Felseck Vineyard.

Appellation: VQA Beamsville Bench

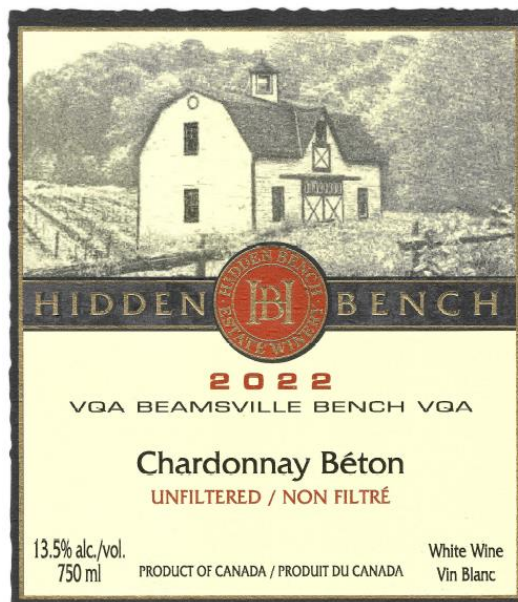
Alcohol: 13.7 **pH:** 3.30

Residual Sugar: 0.5 g/L **T.A.** 6.20g/L

Ageing: Fermented and aged in concrete for 10 months, followed by 8 months in stainless steel tanks.

Bottling Date: April 3, 2024

Certified Organic by Procert.



WINEMAKER'S NOTES

The grapes for our Chardonnay Béton 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 concrete. Fermentation occurred naturally with indigenous yeasts exclusively in our concrete fermenters. This unique wine was racked off fermentation lees in August 2023 and aged in stainless steel tank for a further 8 months prior to bottling in April 2024.

TASTING

Pale gold in colour, the wine has an exuberant and aromatic nose of meyer lemon oil, fresh yellow apples, oyster shell, and parmesan rind. On the palate the wine is lively and bright, with fresh citrus and zest flavours, crunchy green apple, and a distinctive salty characteristic from aging in concrete. The wine is textural and broad on the palate with a long finish. Drink young with steamed snow crab legs.

THE GROWING SEASON

The 2022 vintage began with cold temperatures in January, with overnight lows close to -21°C. This cold snap caused some primary bud damage in low-lying areas. The higher-than-normal crop load and late season rains of 2021 meant that the vines were particularly susceptible to winter damage. These climatic factors resulted in a 25% reduction of grape yield for the vintage compared to our historical average yield.

Spring brought better weather with seasonal temperatures and minimal precipitation. Bud break started the second week of May, and the first signs of flowering were noted earlier than normal around June 16th. Peak flowering occurred just before the Summer Solstice and berry set was complete by late June.

The summer was moderate and dry, with seasonal rain fall. The main challenge in the vineyard was managing disease pressures, the result of high humidity from June through August and the vineyard team kept fruit clean through timely leaf removal, crop thinning, and a disciplined and timely organic spray program. The first signs of veraison were seen on August 4th.

Harvest began on September 8th with the last fruit processed on October 23rd. We were blessed with consistent, favourable weather during harvest that permitted us to choose pick dates based on flavor and ripeness. As is often said the quality of the vintage is determined by the weather in September and October, and overall, we are pleased with the quality of fruit we harvested in 2022, even if the quantity was less than we expected.