

HIDDEN BENCH



2022 ESTATE PINOT NOIR

WINEMAKING DATA

Brix at harvest: 21.9 Average Brix

Harvest Dates: September 17th to October 7th, 2022

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

Appellation: VQA Beamsville Bench

Alcohol: 13.0% **pH:** 3.50

Residual Sugar: 0.9g/l **T.A.** 6.1g/L

Vine age: Planted 1990 to 2010

Oak regime: 87% French Oak: 26% new, 14% 2nd fill, 12% 3^d fill, 35% neutral and 13% concrete for 10 months. Then blended and aged in stainless steel tanks for 8 months before bottling.

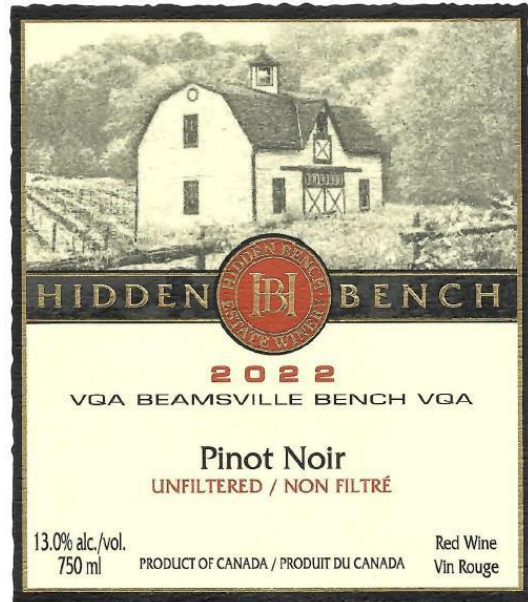
Time in barrel: 10 months

Bottling Date: April 5, 2024

100% De-Stemmed

Un-fined And Unfiltered.

Certified Organic by Procert.



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 climactic 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.

WINEMAKER'S NOTES

The grapes were handpicked, sorted and cold-soaked in small lots for 5-6 days, during which time a "saignée" was made to produce Rosé wine and concentrate the skin to juice ratio in the must. Fermentation started naturally with indigenous yeasts and the caps were gently submerged twice daily during fermentation. At the end of fermentation, the free run wine was drained and settled in tank before barreling down by gravity. The skins were gently pressed in a traditional basket press.

The components were racked from barrel to tank and blended in early August 2023, and then the wine was settled & stored in stainless steel tanks for 8 months prior to bottling in April 2024. The wine is un-fined and unfiltered to capture its purity.

TASTING

Clear and bright, the latest vintage of our Estate Pinot Noir leads with fruit driven and floral aromas of black cherry, ripe black raspberry, wild strawberry, dried rose petal, and purple violets. On the palate, the wine is vibrant and linear, with a core of fresh acidity complementing subtle smoke and toast character. Pair with cedar plank salmon with maple mustard and tarragon.