

HIDDEN BENCH



2022 FELSECK VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: September 23rd – 29th, 2022

Brix at harvest: 22.5 weighted average.

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

Alcohol: 13.0% **pH:** 3.55

Residual Sugar: <2.0g/L **T.A.** 6.01g/L

Bottling Date: April 4th, 2024

Vine age: 14 – 19 years old

Oak regime: 100% French Oak: 12% New, 24% 2nd fill, 23% 3rd fill, balance neutral for 10 months. Then blended and returned to stainless steel barrels (76%) and neutral oak barrels (24%).

100% De-stemmed.

Un-fined and Unfiltered.

Certified Organic by Pro-Cert.



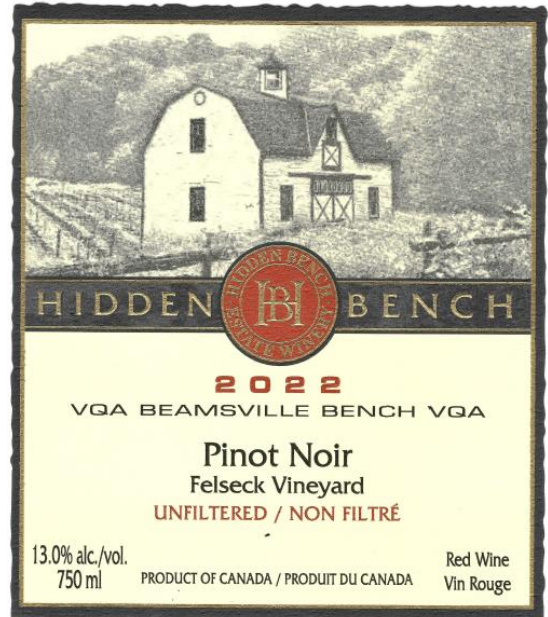
WINEMAKER'S NOTES

With precision viticulture practiced across all vineyard holdings, we can maximize ripening and flavour development. Hand harvested and sorted, the fruit was transferred to vat and cold soaked for 5 days.

With classic Pinot Noir expression in the fruit, we employed a gentle approach to managing the 'cap' during fermentation. After an average of 25 days the 'free run' wine is drained, settled, and then put to barrel. Barrel selections for this single-vineyard wine were made in summer 2023, then blended and returned to stainless and oak barrels for an extended élevage. Racked to tank in winter of 2023, the wine was bottled unfiltered and un-fined to capture the essence of the Felseck terroir.

TASTING

Always a distinctive Pinot Noir from an exceptional vineyard. The profile, even in warm and generous vintages like 2022, is driven by flavours of 'sticks and stones', not rich fruit. On the nose, the signature ferrous, iron-rich character of Felseck is immediate, followed by crushed rock, sage, fennel, and boysenberry. On the pallet, the wine is lively with great acidity, and flavours of cured meat, black tea and cranberry linger on a mineral infused finish. Fine grained tannins will soften with additional bottle age.



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.