

HIDDEN BENCH



2022 ROSOMEL VINEYARD FUMÉ BLANC

WINEMAKING DATA

Harvest Dates: September 30, 2022

Brix at harvest: 21.0 weighted average

Blend and grape source: 100% organic and estate grown
Sauvignon Blanc.

Appellation: VQA Beamsville Bench

Alcohol: 13.6% **pH:** 3.18

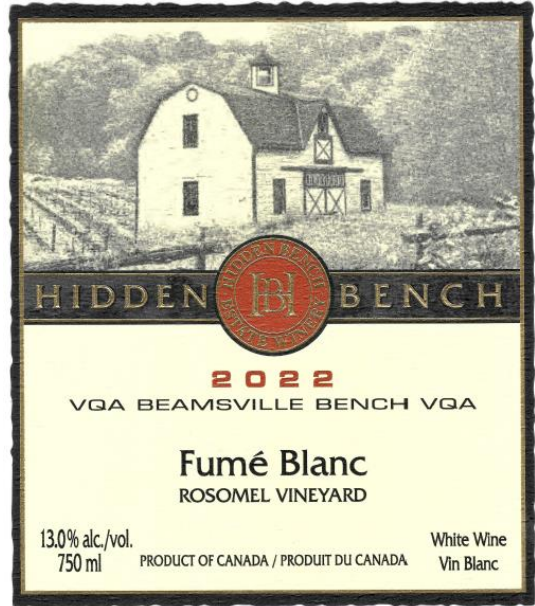
Residual Sugar: 2.32 g/L **T.A.** 7.13g/L

Oak regime: 100% French Oak; 20% New, 20% 2nd Fill; 7% 3rd
Fill, balance Neutral.

Vine Age: 8 to 29 years

Bottling Date: June 2nd, 2023

Certified Organic by Pro-Cert



WINEMAKER'S NOTES

In 2022 we exposed Sauvignon Blanc bunches at fruit-set to sunlight by removing leaves on the east side of the canopy only, while providing some shade on the west side to protect against sunburn from afternoon sun. Green harvest was performed at the start of véraison and we only left the healthiest bunches on the vine in order to promote ripeness, concentration of flavours and the expression of terroir.

The grapes 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 barrel. Fermentation then occurred naturally with indigenous yeasts. The 2022 Fumé Blanc was blended in April 2023, prior to bottling at the beginning of June.

TASTING

This barrel fermented and oak aged Sauvignon Blanc begins with classic aromatics of dry hay, pink grapefruit, flint, hazelnuts, and white peach. On the palate, the wine is zesty and bright and balanced by flavours of subtle barrel spice, tarragon, mandarin orange, and dried apricot. A fantastic pairing with a variety of fresh seafood and pan seared white fish.

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.