



## 2022 LA BRUNANTE

### WINEMAKING DATA

**Harvest Date:** October 23<sup>rd</sup> to 30<sup>th</sup>, 2022  
**Brix at Harvest:** 24.1 weighted average  
**Blend and grape source:** 100% estate grown organic fruit  
35% Cabernet Sauvignon, 33% Malbec, 32% Merlot.  
**Appellation:** VQA Beamsville Bench  
**Alcohol:** 13.9%      **pH:** 3.72  
**Residual Sugar:** 0.2g/L      **T.A** 5.91g/L  
**Bottling Date:** August 30<sup>th</sup>, 2024  
**Oak regime:** 100% French Oak: 33% New and 50% 3<sup>rd</sup> fill and  
balance neutral barrels.  
**Time in barrel:** 20 months  
**Un-fined and Unfiltered.**



### TERROIR SERIES



### WINEMAKER'S NOTES

*La Brunante*, our iconic Bordeaux-styled red blend, is only made in the best vintage years. The warm, dry growing season in 2022, ensured our Bordeaux varietals matured completely and with great intensity of flavours.

All the fruit was handpicked, sorted and de-stemmed. After 5 days of cold maceration, the components of the blend were fermented separately in small batches. The dry growing season gave below average cluster weights, giving the wines great structure and intensity of colour and flavours. The wines spent 5 to 7 days post-fermentation on their skins to encourage polymerization of complex tannins that add a silky texture to the wine before being drained by gravity to the barrel. Following aging for 20 months in French Oak barrels, the final barrel selections for *La Brunante* were made and blended. The wine was bottled unfinned and unfiltered in August 2024.

### TASTING

The 2022 La Brunante balances a classic Bordeaux blend with a distinctive Beamsville Bench terroir. The nose reveals layered aromas of cassis, ripe plum, blueberry, and black cherry, underscored by lifted freshness. The palate is framed with savoury notes of mocha, fine leather, sandalwood, and cedar. With time in the cellar, the wine will evolve gracefully, the tannins softening into a velvety texture while its complex fruit and savoury layers harmonize beautifully. Pair with braised beef short ribs, herb-crusted rack of lamb, or aged cheddar and firm Alpine cheeses.

### 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, particularly 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 rainfall. 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 and were complete towards the middle of August.

Harvest began on September 8th for sparkling wine and September 17th for table wine, 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 flavour 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. We anticipate this to be an excellent vintage across the board with wines that will truly showcase the terroir of the Beamsville Bench.