

HIDDEN BENCH



2022 LOCUST LANE VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: September 18th and 28th, 2022

Brix at harvest: 21.1 weighted average.

Blend and grape source: 100% organic and estate grown Pinot Noir from Locust Lane Vineyard.

Appellation: VQA Beamsville Bench

Alcohol: 12.6% **pH:** 3.52

Residual Sugar: <1.0 g/L **T.A.** 5.95g/L

Bottling Date: April 4th, 2024

Oak regime: 100% French Oak; 11% New, 44% 2nd fill, 11% 3rd fill and balance neutral barriques. Once blended, the wine was returned to mix of stainless steel barrels (77%) and barriques (23%).

Vine Age: Planted 1998 through 2010.

Time in barrel: 16 months.

100% De-stemmed.

Unfined and Unfiltered.

Certified Organic by Pro-Cert.

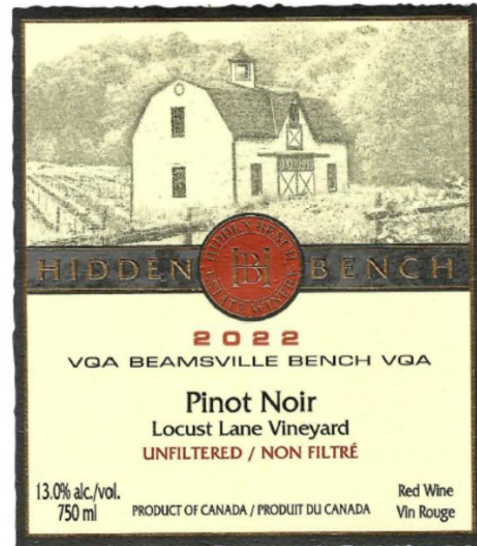


WINEMAKER'S NOTES

The grapes for this wine were handpicked, sorted, de-stemmed and transferred to 5-ton stainless steel and oak fermenters and chilled for 5 days. The wine was fermented with indigenous yeasts and the tanks were pumped over twice a day to extract with finesse. Gravity was used to directly fill barrels at the end of fermentation and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrels and was complete by Spring of 2023. Barrel selections for this single-vineyard wine were made in the Summer of 2023 before being blended, then returned to barrel/stainless for another 8 months. The wine was not fined or filtered prior to bottling in April 2024.

TASTING

Always the most highly structured of our Pinot Noir offerings, the Locust Lane Pinot Noir has historically been one of the last wines of the vintage to be released, needing a few extra months of bottle age to settle down. A nose of dusty, tart, dried cherry, blackberry, and blueberry, damp underbrush (or 'a Fall walk in the woods' if you prefer), cracked black pepper, fennel and blood orange. On the palate, the wine is rich and full, with flavours of black cherry preserve, cola, Chai spice, beet root, and crushed raspberry. Pair with a mushroom tartine with fresh ricotta, roasted mushrooms, thyme, and grilled bread.



THE GROWING SEASON

Like all vintages, 2021 has its own unique story! The year started with a mild and relatively dry winter which protected buds and increased bud survivability to approximately 90%. The warm Spring led to an earlier than average budbreak coupled with an excellent vegetative growth phase through May and June resulted in early and complete flowering towards the Summer Solstice.

Fruit set was excellent and the larger than average crop was supported by ample moisture and heat during July and August. Our winegrowing team was kept very busy with leaf removal to open the canopy as well as fruit thinning/ balancing throughout the summer and at the end of August we and many other winegrowers anticipated an excellent and incredibly large vintage.

The age-old vigneron's expression Sept/October makes the vintage was once again exemplified in 2021! As we prepared for harvest in early September rain events of biblical proportions arrived (500-600mm in Sept./Oct.) caused logistical plans and crop yield estimates to be revisited by our team. The 2021 harvest was a challenge for our team, but we are pleased with the quality that our organic, hand harvested and sorted fruit and was able to deliver. 2021 vintage will be remembered as a winegrower's vintage where a nimble approach and attention to detail from vineyard to bottle delivered very good early varietal wines.

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