



2022 NOCTURN ROSÉ

WINEMAKING DATA

Harvest Dates: September 20 – 24, 2022

Blend and grape source: 100% estate grown, organic fruit, 100% Pinot Noir.

Appellation: VQA Niagara Peninsula

Brix at harvest: Average 22.6

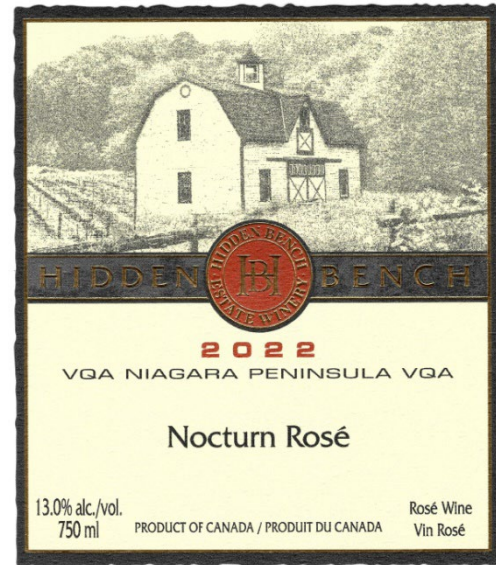
Alcohol: 13.5% **pH:** 3.33

Residual Sugar: 11.1g/L T.A.6.27g/L

Bottling Date: April 3, 2023

Elevage: 5 months in Stainless Steel.

Certified Organic by Procert.



ESTATE SERIES

WINEMAKER'S NOTES

The Nocturn Rosé is a wine crafted with saignée method of draining juice from our red wine fermentation vessels during 'cold soak'. 5% of the juice is 'bled off' the skins in the vat and settled in tank over a period of 2-3 days prior to racking and transferring to barrel. 100% stainless steel is used for fermentation followed by a brief aging of 5 months. The wine is then racked and blended prior to bottling.

TASTING NOTES

Pouring a vibrant and concentrated pink hue, the wine opens with intense aromas of ripe summer berries, white stone fruit and lime zest. The palate carries flavours of citrus pith, with a fresh and juicy concentration of fruit on the mid-palate. Intense and textured, this rosé will pair beautifully with niçoise salad or wood-fired pizza.

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 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 and was 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 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. We anticipate this to be an excellent vintage across the board with wines that will truly showcase the terroir of the Beamsville Bench.

www.hiddenbench.com

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