

HIDDEN BENCH



2022 NUIT BLANCHE ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Date: September 30th, 2022

Brix at harvest: 20.6 weighted average

Blend and grape source: 100% organic and estate grown Sauvignon Blanc and Semillon from the Rosomel Vineyard.

Sauvignon Blanc: 66%, Semillon: 34%

Appellation: VQA Beamsville Bench

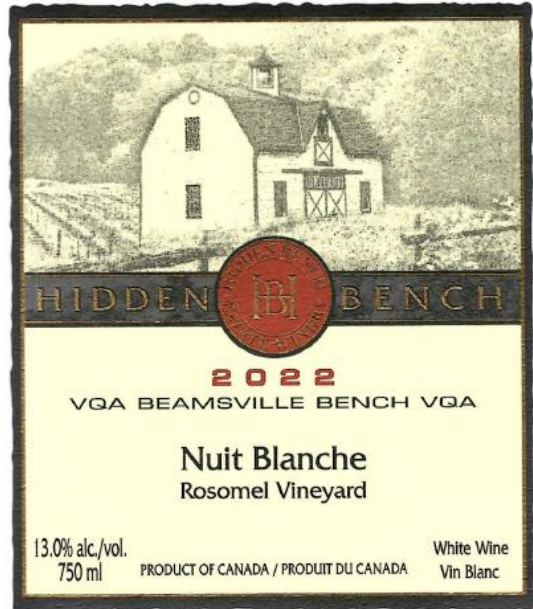
Alcohol: 13.6% **pH:** 3.18

Residual Sugar: 0.83 g/L **T.A.** 6.79g/L

Oak regime: 100% French Oak: 12% new, 35% 2nd fill, 35% 3rd fill, and the balance neutral, for 6 months.

Bottling Date: August 29th, 2023

Certified Organic by Pro-Cert.



WINEMAKER'S NOTES

The grapes were handpicked, gently hand sorted and whole bunch pressed. The juice was then left to settle at 5°C for 24 hours prior to racking then warmed up to 16°C and transferred to barrel. Spontaneous fermentation took several months at cooler temperatures to help capture the floral, savoury, and herbaceous notes of Sauvignon Blanc. The Semillon lends a honeyed note in the finished wine and brings structure and depth to the palate. At 34% this is the highest percentage of Semillon in the Nuit Blanche. The 2022 Nuit Blanche was blended in April after careful selection of the best barrels, then bottled in August 2023.

TASTING

A complex nose of fresh nectarine, white peach, honeycomb, grilled green herbs, and toasted hazelnut. As the wine warms slightly in the glass, the aromas become more expressive and floral, with notes of orchid and peach blossom. On the palate, the wine is zesty and dry, with flavours of Orange Crush, pineapple core, pink grapefruit, salted licorice, and key lime pie. The aromatic intensity of Sauvignon Blanc is tempered by the grounding influence of the Semillon. A versatile food pairing wine, consider serving with traditional Thanksgiving dinner, or with fall flavours like pumpkin, sage, and cranberry.

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 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 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.