

HIDDEN BENCH



## 2022 SAUVIGNON BLANC BÉTON

### WINEMAKING DATA

**Harvest Dates:** September 22, 2022

**Brix at harvest:** 21.7

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

**Alcohol:** 13.6%

**pH:** 3.24

**Residual Sugar:** 1.29 g/L

**T.A.** 6.71g/L

**Fermented and Aged in Concrete for 9 months.**

**Bottling Date:** August 29th, 2023

**Certified Organic by Pro-Cert**



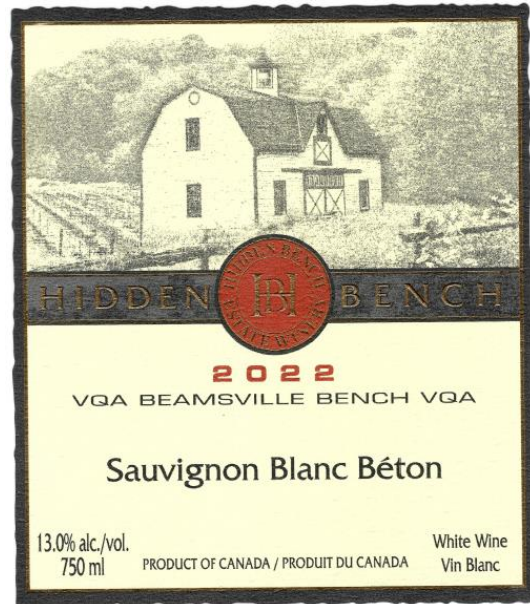
### WINEMAKER'S NOTES

In 2022 we exposed Sauvignon Blanc bunches at fruit-set to sunlight by removing leaves on the east side of the canopy, this is done to open up the air flow from the west side slightly during a wet growing season. 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 concrete. Fermentation then occurred naturally with indigenous yeasts. The unique wine was racked off fermentation lees in June, prior to bottling in August 2023.

### TASTING

Pouring a brilliant yellow with green reflections, the wine leads with aromas of ripe Asian pear, pineapple core, flinty minerality, and fresh green herbs. On the palate, aromas from the nose replay with the addition of salted lime, green melon, and cucumber. The wine is dry and zesty with fresh acidity, balanced alcohol, and a long saline finish. Drink young with scallop ceviche or spring asparagus with hollandaise.



### 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 4<sup>th</sup>.

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.

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