



2022 TERROIR CACHÉ

WINEMAKING DATA

Harvest Date: October 23rd to 30th, 2022

Brix at Harvest: 22.9 weighted average

Blend and grape source: 100% organic and estate grown fruit from the Rosomel, Locust Lane and Felseck Vineyards. 46% Merlot, 29% Cabernet Franc, 16% Malbec and 9% Cabernet Sauvignon.

Appellation: VQA Beamsville Bench

Alcohol: 13.7% **pH:** 3.61

Residual Sugar: >1.0g/L **T.A.** 5.72 g/L

Bottling Date: September 4th, 2024

Oak regime: 100% French Oak: 27% new, 27% 3rd fill, balance (46%) neutral.

Time in barrel: 20 months

Unfined and Unfiltered.

Certified Organic by Pro-Cert.

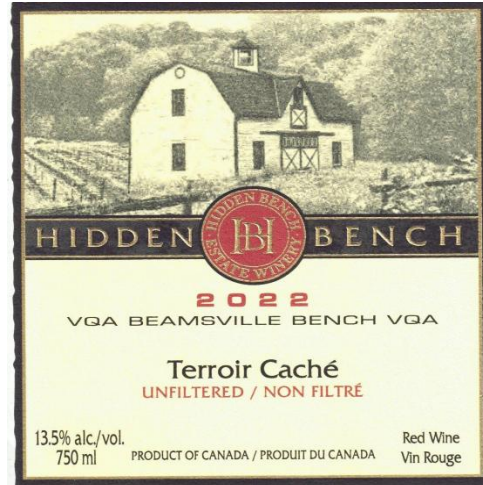


WINEMAKER'S NOTES

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. Extended délestage – a traditional method of gently draining the wine and returning it to tank with its skins during fermentation – was employed to create texture and silky tannins. The wines spent 5 days on their skins following fermentation before being drained by gravity to barrel. Malolactic fermentation occurred naturally in barrel. Following aging for 20 months in new and older French Oak barrels, the wine was blended in June 2024 prior to being bottled unfined and unfiltered in August 2024.

TASTING

A perennial favourite wine for many, the 2022 Terroir Caché shows ripeness and intensity, very similar to the 2020 growing season. On the nose the wine shows great intensity with aromas of dried black current, black plum, cedar, cured meats, and pencil shavings. On the palate the wine is concentrated, with firm tannins and refreshing acidity. Despite a warm end to the growing season, the alcohol is balanced and the wine shows flavours of chocolate, coffee, licorice, spice, and dark fruit on the long finish. Pair with braised short rib and grilled zucchini.



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 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.

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.