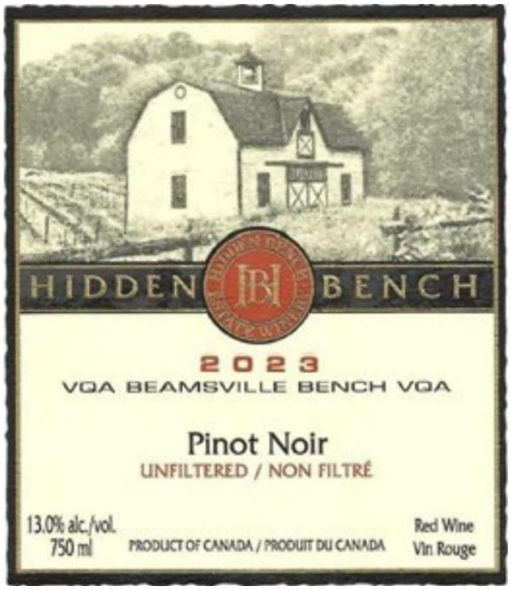
2023 ESTATE PINOT NOIR



WINEMAKING DATA

Brix at harvest: 22.6 Average Brix
Harvest Dates: October 3rd to 13th, 2023
Blend and grape source: 100% estate grown organic fruit from our Locust Lane, Felseck and Rosomel Vineyards.
Appellation: VQA Beamsville Bench
Alcohol: 12.8% **pH:** 3.58
Residual Sugar: 0.4g/l **T.A**. 6.24g/L
Vine age: Planted 1990 to 2010
Oak regime: 100% French Oak: 26% new, 15% 2nd fill, 12% 3rd fill and 47% neutral for 10 months. Then blended and aged in stainless steel tanks for 8 months before bottling.
Time in barrel: 10 months
Bottling Date: April 10, 2025
100% De-Stemmed
Un-fined And Unfiltered.
Certified Organic by Procert.

WINEMAKER'S NOTES

The grapes were handpicked, sorted and cold-soaked in small lots for 5-6 days, during which time a "saignée" was made to produce Rosé wine and concentrate the skin to juice ratio in the must. Fermentation started naturally with indigenous yeasts and the caps were gently submerged twice daily during fermentation. At the end of fermentation, the free run wine was drained and settled in tank before barreling down by gravity. The skins were gently pressed in a traditional basket press.

The components were racked from barrel to tank and blended in early August 2024, and then the wine was settled & stored in stainless steel tanks for 8 months prior to bottling in April 2025. The wine is un- fined and unfiltered to capture its purity.

TASTING

Clear and bright, the latest vintage of our Estate Pinot Noir leads with fruit driven and floral aromas of black cherry, ripe black raspberry, wild strawberry, dried rose petal, and purple violets. On the palate, the wine is vibrant and linear, with a core of fresh acidity complementing subtle smoke and toast character. Pair with cedar plank salmon with maple mustard and tarragon.

THE GROWING SEASON

After a warm winter, the 2023 season began with moderate and dry temperatures, with first bud break reported on May 12th. This was followed by abnormally warm temperatures of between 25 and 32 degrees Celsius in late May and early June.

Flowering began around June 20th during a series of significant rain events, as well as hazy skies due to forest fires in Western Canada and Northern Quebec. Our Pinot Noir appeared to be the most affected variety with inconsistent fruit set, so not as much thinning was required in those blocks. The main challenge for our vineyard team was to maintain a healthy canopy while battling elevated disease pressure. With high humidity and above average rainfall, it was noted that mildew would be a challenge in 2023. Unsettled cooler weather in July and August required extra work in the vineyard to keep the crop healthy.

As harvest approached, September and October saw extended periods of warm dry weather which allowed our healthy grapes to achieve optimal physiological ripeness with balanced flavours. This warm dry period also permitted us to schedule our handpicking and sorting without any weather event pressures.

Across all varieties, our estate fruit reached exceptional levels of ripeness and concentration this year. However, cool nights during harvest meant we were also able to retain freshness and acidity in the fruit. It is still too early to tell, but we are quietly confident that the wines from 2023 will be among our top vintages produced to date.

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