

HIDDEN BENCH



2023 LOCUST LANE ROSÉ

WINEMAKING DATA

Harvest Dates: September 30 – October 18, 2023

Blend and grape source: 100% estate grown organic fruit, 94% Pinot Noir and 6% Viognier

Appellation: VQA Niagara Peninsula

Brix at harvest: Average 20.4

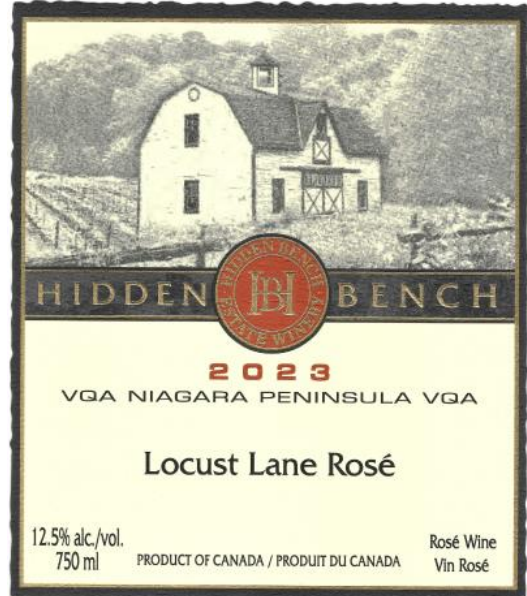
Alcohol: 12.45% **pH:** 3.49

Residual Sugar: 0.8g/L **T.A.** 6.32g/L

Bottling Date: April 2nd, 2024

Time in barrel: 5 months in neutral French oak

Certified Organic by Procert.



WINEMAKER'S NOTES

Our Locust Lane Rosé is a combination of both 'direct to press' and "saignée" techniques to create the final blend. The elegance of whole-cluster pressed Pinot Noir, combined with a small percentage of the richer saignée portion, provides a unique complexity to the finished wine. A small amount of estate grown Viognier was blended into the wine to enhance aromatics. Both varieties were fermented in neutral French Oak and aged for 5 months prior to racking and blending.

TASTING

Always a highly anticipated and favourite wine for many, the 2023 Locust Lane Rosé is another classic expression of our flagship rosé. A bright and fresh nose of strawberry sorbet, tart cherry concentrate, fresh watermelon, lime zest and nectarine. On the palate, the wine is dry and lively with flavours of wild strawberry, lime cordial, and candied cherry. Subtle spice and creaminess intertwine on the long finish.

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.