2023 NUIT BLANCHE
ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Date: October 6th – 10th, 2023
Brix at harvest: 21.7 weighted average
Blend and grape source: 100% organic and estate grown Sauvignon Blanc and Semillon from the Rosomel Vineyard. Sauvignon Blanc: 77%, Semillon: 23%
Appellation: VQA Beamsville Bench
Alcohol: 13.3% **pH:** 3.33
Residual Sugar: 1.07 g/L **T.A**. 6.11g/L
Oak regime: 100% French Oak: 6% new, 12% 2nd fill, 24% 3rd fill, and the balance neutral, for 6 months.
Bottling Date: August 26th, 2024
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. The 2023 Nuit Blanche was blended in April 2024 after careful selection of the best barrels, then bottled in August 2024.

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 or chamomile and peach blossom. On the palate, the wine is zesty and dry, with flavours of orange peel, 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. For a vegetarian option, try baked cauliflower with parmesan or white asparagus with hollandaise sauce.

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.

4152 Locust Lane | Beamsville, ON | L3J 2B6
wine@hiddenbench.com | 905.563.8700