



2023 ROSOMEL VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: October 8th, 2023

Brix at harvest: 22.8 Weighted Average.

Blend and grape source: 100% estate grown organic Pinot Noir from our Rosomel Vineyard.

Appellation: VQA Beamsville Bench

Alcohol: 13.1% **pH:** 3.52

Residual Sugar: <2.0g/L **T.A.** 6.25g/L

Bottling Date: April 10th, 2025

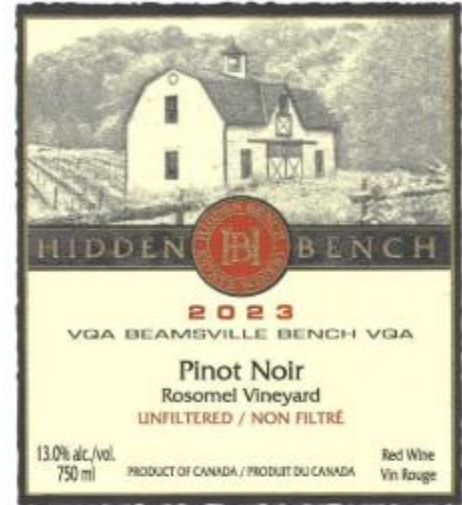
Vine age: Planted in 1990 & 2006

Oak regime: 100% French Oak: 8% New, 16% 2nd fill, 46% 3rd fill and 30% neutral barrels for 10 months. Then blended and returned to stainless steel barrels (66%) and neutral oak barrels (34%).

100% De-stemmed.

Un-fined and Unfiltered.

Certified Organic by Pro-Cert.



TERROIR SERIES

WINEMAKER'S NOTES

The vines for this bottling of Rosomel Vineyard Pinot Noir were meticulously maintained to maximize fruit ripening. Bunches were exposed to sunlight through leaf removal on the East side of the canopy, with some leaves pulled to open the canopy on the West side. 'Green harvest' was performed at the first sign of *véraison*.

The grapes were handpicked, sorted, de-stemmed, berry sorted, transferred to a 5-ton oak fermenter, and then chilled for 5 days. Fermentation started naturally with indigenous yeast. The 'cap' of the wine was mixed twice daily to give a gentle extraction. Barrels were filled via gravity, and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrels and was completed in the Spring of 2024.

Barrel selections for this single-vineyard wine were made in July 2024, blended, then returned to a mixture of stainless & oak barrels. Racked in January 2025, then settled in-tank for 3 months before bottling unfinned and unfiltered in April 2025.

TASTING NOTE

The Rosomel Pinot reveals luminous garnet hues in the glass. An elegant bouquet unfolds with perfumed violets, wild red berries, and nuanced layers of dried herbs and forest earth. The palate is vibrant and finely structured, led by notes of cranberry and sour cherry interwoven with delicate floral tones and hints of dried thyme. Fine-grained tannins lend structure and poise, promising graceful integration with careful cellaring. Enjoy now for its youthful vibrancy or cellar confidently through 2030. Pair with herb-crusted pork tenderloin served alongside a silky wild mushroom risotto.

THE GROWING SEASON

After a warm winter, the 2023 season began with moderate and dry temperatures, with the 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 pressures.

Across all varieties, our estate fruit achieved exceptional ripeness and concentration this year. However, cool nights during harvest allowed us to retain freshness and acidity in the fruit. It's still too early to tell, but we are quietly confident that the wines from 2023 will be among our best vintages yet.