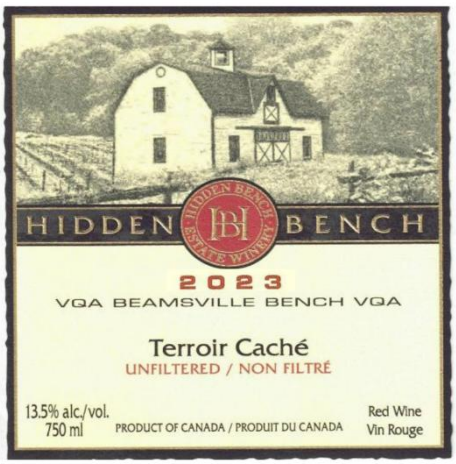
2023 TERROIR CACHÉ



WINEMAKING DATA

Harvest Date: October 23rd to 30th , 2023
Brix at Harvest: 23.6 weighted average
Blend and grape source: 100% organic and estate grown fruit from the Rosomel, Locust Lane and Felseck Vineyards. 55% Merlot, 26% Cabernet Franc, 11% Malbec and 8% Cabernet Sauvignon.
Appellation: VQA Beamsville Bench
Alcohol: 13.7% **pH:** 3.56
Residual Sugar: >1.0g/L **T.A**. 6.11 g/L
Bottling Date: August 29th , 2025
Oak regime: 100% French Oak: 32% new, 35% 3rd fill, balance (33%) 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 2025 prior to being bottled unfined and unfiltered in August 2025.

TASTING

A perennial favourite wine for many, the 2023 Terroir Caché shows ripeness and intensity.
On the nose, the wine shows great intensity with aromas of black currant, cooked Italian plum, cedar, cured meat, and bench graphite. On the palate, the wine is concentrated, with supple tannins and coupled refreshing acidity. Influenced by a long, extended growing season, the wine shows flavours of dark fruit with a subtle spiciness and herbal influence. Pair with rib steak on the BBQ.

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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