

HIDDEN BENCH



2025 LOCUST LANE ROSÉ

WINEMAKING DATA

Harvest Dates: October 1st and 15th, 2025

Brix at harvest: Average 20.9

Blend and grape source: 100% estate grown organic fruit, 86% Pinot Noir, 6% Viognier and 8% Chardonnay.

Appellation: VQA West Niagara

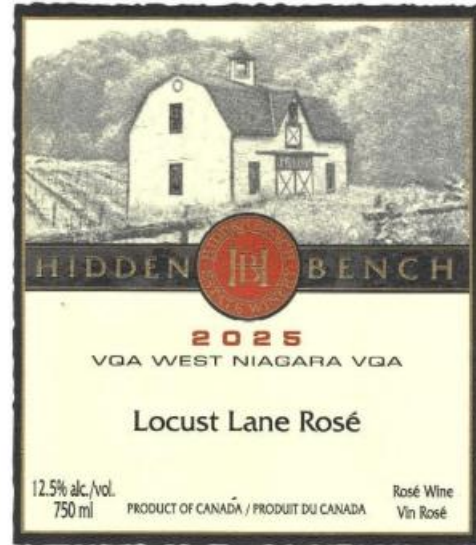
Alcohol: 12.5% **pH:** 3.33

Residual Sugar: 0.5g/L **T.A.** 6.48g/L

Bottling Date: April 7th, 2026

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 before racking and blending.

TASTING

Pale salmon in colour, the wine opens with an alluring and expressive bouquet of orange oil, fresh strawberries folded into cream, and delicate white florals reminiscent of lilies and orchids. The palate is generous yet refined, bursting with ripe lemon, early-season peaches, and juicy nectarines, while a subtle thread of savoury spice weaves complexity through the fruit. Bright acidity provides lift and precision, carrying the wine to a dry, crisp, and beautifully refreshing finish that makes it an enduring warm-weather favourite. Pair with a pancetta and summer stone fruit salad finished with shaved fennel and a citrus vinaigrette.

THE GROWING SEASON

After a mild winter with very little bud damage, the 2025 vintage began with a mild spring, with the first sign of bud break occurring on May 6th. Bud break was complete on May 18th, which was about a week later than in 2024. The start of spring provided ample moisture with cooler temperatures until the end of May, when the weather started to dry up.

The first signs of flowering occurred around June 19th, which is seasonal for us on the Beamsville Bench. The weather from mid June to August was very hot and extremely dry, causing us to hand irrigate all young plants, including replants, 3-4 times. We recorded 23 days over 30 °C during that period, which caused the vines to shut down (mid-season dormancy) and delayed maturation. The first signs of véraison were seen about August 8th and progressed relatively slowly thereafter.

As harvest approached, September and October saw periods of good, dry weather, which meant we could push hang time for the fruit and were able to harvest when physiological ripeness, flavour and brix were best balanced. Harvest started later than recent vintages this year, with our first pick occurring on September 24th with grapes for sparkling, and our first table wine grapes being picked on October 1st.

Across all varieties, our estate fruit reached exceptional levels of ripeness and concentration this year. However, cool nights during harvest (diurnal temperature shift) meant we were also able to retain freshness and acidity in the fruit as we picked. It is still too early to tell, but we are quietly confident that the wines from 2025 will be very good to excellent with nice acidity and physiological ripeness.