

HIDDEN BENCH



2025 NOCTURN ROSÉ

WINEMAKING DATA

Harvest Dates: October 4th – 30th, 2025

Brix at harvest: Average 22.3

Blend and grape source: 100% estate grown organic fruit, 57% Pinot Noir, 25% Gamay, 16% Malbec and 2% Chardonnay.

Appellation: VQA West Niagara

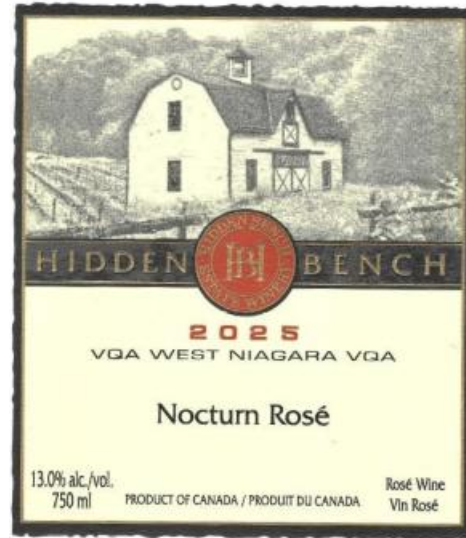
Alcohol: 13.5% **pH:** 3.33

Residual Sugar: 1.8 g/L **T.A.** 6.23g/L

Bottling Date: April 7th, 2026

Time in barrel: 5 months in neutral French oak

Certified Organic by Procert.



WINEMAKER'S NOTES

The Nocturn Rosé is a wine crafted with saignée method of draining juice from our red wine fermentation vessels during 'cold soak'. Around 5% of the juice is 'bled off' the skins in the vat and settled in the tank over a period of 2-3 days before racking and transferring to the barrel. 100% neutral French oak barrels were used for fermentation, followed by a brief aging of 5 months. The wine is then racked and blended before bottling.

TASTING

Composed of saignée portions of Pinot Noir, Malbec, Gamay, and a touch of Chardonnay, this luminous rosé presents a deeper, more opulent expression than its Locust Lane counterpart. The bouquet is lavish and expressive, unfolding with ripe raspberries, macerated strawberries, subtle blackcurrant, and succulent nectarine layered with refined aromatic lift.

The palate provides flavours of peach purée, pomegranate reduction, and dark berry compote that glide across the mid-palate, while a nuanced thread of fresh rosemary introduces a savoury sophistication that lingers gracefully on the finish. Pair with artisanal charcuterie, duck rillettes with toasted brioche, or wood-fired flatbreads topped with roasted seasonal vegetables and fresh herbs.

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.