



## 2016 ROSOMEL VINEYARD PINOT NOIR

### WINEMAKING DATA

**Harvest Dates:** September 27 & October 7, 2016

**Brix at harvest:** 21.1

**Blend and grape source:** 100% estate grown certified organic Pinot Noir from the Rosomel Vineyard

**Alcohol:** 13.0%      **pH:** 3.37

**Residual Sugar:** 0.77g/L    **T.A.** 6.32 g/L

**Bottling Date:** April 11, 2018

**Vine age:** Planted in 1990, 2006

**Oak regime:** 100% French Oak: 25% 2<sup>nd</sup> fill and 75% 3<sup>rd</sup> use for 10 months. Then blended and returned to Stainless & neutral barrels.

**100% De-stemmed.**

**Un-fined and Unfiltered.**

**Certified Organic by Pro-Cert.**

### 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, leaving leaves on the West side to protect against sunburn. 'Green harvest' was performed at the first sign of *véraison*.

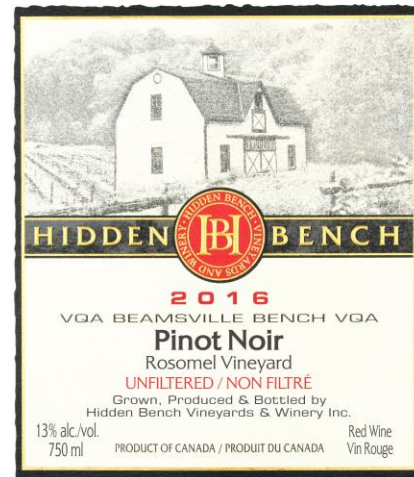
The grapes were handpicked, sorted, de-stemmed, berry sorted, transferred to a 5-ton oak fermenter and then chilled for 7 days. Fermentation started naturally with indigenous yeast and the skins were hand-plunged two to three times a day to balance extraction in the finished wine. Gravity was used to fill barrels with the free run wine and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel and was complete in the Spring of 2017.

### TASTING

This medium ruby Rosomel Vineyard Pinot Noir has a savory nose with bright raspberry, earth, and subtle toast. The delicate mouthfeel has smooth persistent tannins, cranberry, and sour cherry, gently framed by the subtle use of oak. Drink now or enjoy until 2025.

### THE GROWING SEASON

Following a relatively mild winter, the season started off with an early but variable Spring with bud break starting around Mays 1<sup>st</sup>. By the end of May, conditions were much warmer and drier than normal, which persisted well into the summer.



### TERROIR SERIES

Soil moisture levels were much lower than normal with most of the summer storms bypassing our Beamsville Bench vineyards. Younger vineyard plantings, with shallow root systems were most affected by the low soil moisture and the decision was made to remove the fruit and to hand irrigate these vines to avoid heat stress. Older, mature vines with deep established root systems showed no signs of stress and easily supported their balanced crop load.

The hot and dry weather, with a record breaking 33 days above 30°C, continued throughout the summer, with lots of bright sunshine and just enough rain to keep drought conditions from becoming too severe. Crop levels were good, with bunches increasing in size after mid-August rains.

Harvest at Hidden Bench started on the 2<sup>nd</sup> of September with Pinot Noir and Chardonnay for sparkling base wines, followed by Rosé, Chardonnay and Pinot Noir in mid to late September. Weather conditions were favourable throughout vintage with warm and dry conditions prevailing. Due to these dry conditions and meticulous vineyard and canopy management, disease pressure was minimal and it was a pleasure harvesting phenologically ripe and healthy fruit across all the varietals grown on our estate.

The exceptional weather of the 2016 vintage, permitted all grape varietals to show a lot of promise. Cool climate cultivars such as Riesling, Chardonnay and Pinot Noir show elegance and restraint, with typical Bench minerality, while the later ripening Bordeaux varieties show a richness with a ripe dark fruit character.