



2017 FELSECK VINEYARD RIESLING

WINEMAKING DATA

Harvest Dates: October 12 & 26, 2017

Brix at Harvest: 17.5 – 18.7

Blend and grape source: 100% estate grown certified organic Riesling from the Felseck Vineyard

Alcohol: 10.0% **pH:** 2.91

Residual Sugar: 16.1g/L **T.A.** 8.71 g/L

Bottling Date: April 8, 2018

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

Vines in this single vineyard were meticulously maintained to capture their varietal Riesling character. All bunches were exposed to sunlight at fruit set with leaf removal on the East side of the canopy to maximize fruit ripening while some leaves on the West side were left to protect against sunburn. Green harvest – the elimination of under-ripe bunches – was performed at the first sign of maturity and only non-touching, evenly spaced bunches exposed to sunlight remained to promote ripening, concentrate flavours and to best express our Beamsville Bench *terroir*.

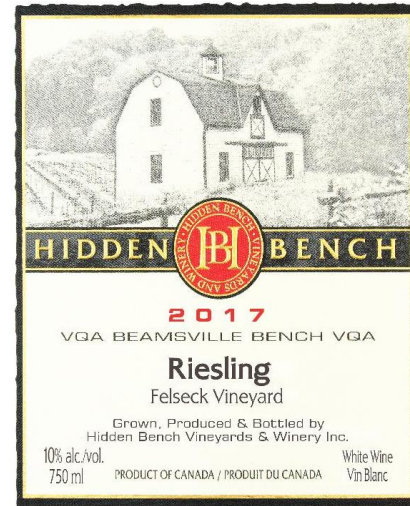
The final blend for this Felseck Vineyard Riesling derives from a small 1 acre parcel on the southern most point of the vineyard, planted in 1992, as well as a high density planting of younger vines for the first time. A slow, cool fermentation helps capture the citrus fruit notes of this Riesling. Blended and then filtered before bottling in April 2018.

TASTING

Bright straw in colour, showing enticing white blossom and citrus on the nose while the palate is concentrated with lemon rind and minerality. The long and steely finish truly expresses the Felseck Vineyard *terroir*. The bright acidity will continue to evolve the wine over time.

THE GROWING SEASON

A second consecutive mild winter in 2016/2017 gave rise to a wet spring across Niagara. The pruning campaign was completed in mid-March and the vines were tied down by the end of April in advance of 'bud break' the first week of May. Throughout the early part of the growing season there were heavy rainfalls making the viticulture challenging and leaving soil moisture levels quite elevated.



TERROIR SERIES

Additional moisture meant our precise viticulture practices were critical to achieve a balanced vine and provide exposure to the nascent clusters, allowing access to airflow and sunlight. Flowering occurred in the third week of June and lasted longer than is typical. The wet weather also impacted the 'berry set' meaning the clusters were slightly looser than normal, which isn't a bad thing especially for Pinot Noir.

Each block and varietal was managed to achieve a targeted crop level to maximize maturity and flavour development in the fruit. This is particularly critical in wet seasons where the moisture makes for a more vigorous vine.

The season took a significant positive turn towards the end of August and we had warm temperatures and dry conditions for the rest of the growing season into harvest. We always say September and October make the vintage!

The team started harvest September 19th for sparkling and carried on until October 31st for the last of the Bordeaux varietals. We are very pleased with the size of our crop (our biggest harvest yet, thanks to new plantings coming into production) and the overall quality is very high.