



2017 FUMÉ BLANC ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: Sept 25 – Oct 14, 2017

Brix at harvest: Average 18.3

Blend and grape source: 100% estate grown certified organic Sauvignon Blanc from the Rosomel Vineyard

Alcohol: 13.0% **pH:** 3.21

Residual Sugar: 2.04 g/L **T.A.** 7.5g/L

Oak regime: 65% French Oak (23% new, balance neutral) and 35% Stainless Steel.

Bottling Date: June 7, 2018

Unfined.

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

Sauvignon Blanc is grown across a number of blocks of varying ages, clones and canopy types in the Rosomel Vineyard. This provides us with a variety of flavour profiles when we craft the Fumé Blanc each year. The fruit is hand-picked, whole cluster pressed and the juice settled. Shortly after the juice is racked off its lees and transferred to oak (or stainless steel) for fermentation.

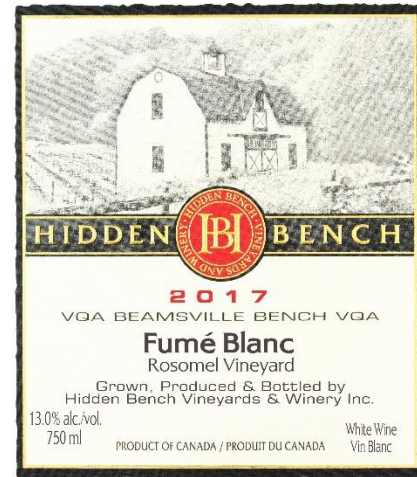
Longer, cooler fermentation takes place to capture varietal aromatics and the malolactic fermentation isn't encouraged in order to keep the fresh, vibrant acidity. Blended in the spring of 2018, the wine was then filtered and bottled in June 2018.

TASTING

Medium straw in colour with an elegantly subtle nose of flint, fresh lemon and green melon. The bright palate is complimented by refreshing acidity with flavours of kaffir lime and minerality. Drinking beautifully now, this wine will reward those who cellar it for the next 3-5 years.

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.



ESTATE 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.