



2020 GAMAY NOIR

WINEMAKING DATA

Harvest Dates: October 3 & 11th, 2020

Brix: 21.9

Blend and grape source: 100% organically certified estate Gamay Noir from Lincoln Lakeshore appellation.

Alcohol: 12.5% **pH:** 3.16

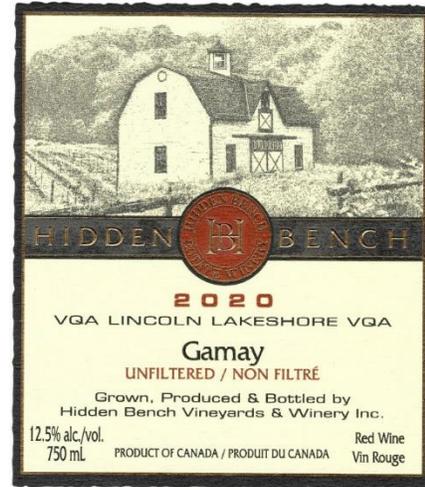
Residual Sugar: <1.0/L **T.A.** 7.15g/L

Bottling Date: September 8, 2021

Oak regime: 14% New French Oak, 24% 2nd fill, 5% 3rd fill and balance neutral.

Time in barrel: 9 months

Un-fined and Unfiltered. Certified Organic by Pro-Cert.



ESTATE SERIES

WINEMAKER'S NOTES

The 2020 Gamay Noir represents the second of its kind for Hidden Bench. Planning for this new vineyard parcel started in 2013 with the vines going into ground in 2017. Located in the Lincoln Lakeshore appellation, this terroir is ideally suited to Gamay Noir winegrowing. From vineyard to bottle our approach to Gamay is very similar to our Pinot Noir practices. Hand harvested across two separate days, 8 days apart, with one vat seeing 100% destemmed fruit and the other 22% whole cluster. Destemmed portion remained on skins for 30 days with the whole cluster portion drained and pressed off after 26 days. Following 9 months of barrel aging the wine was racked and blended in July 2021 prior to bottling in early June. Un-fined and unfiltered.

TASTING

Pouring a brilliant ruby purple, our 2020 Estate Gamay Noir leads with aromas of macerated summer berries, purple violets, and cured meat. The expressive palate is layered with flavours of cherry cola, cran-raspberry fruit, and toasted bread. The ripe fruit character of the 2020 vintage is balanced by refreshing acidity and subtle minerality indicative of this Lincoln Lakeshore vineyard. Drink over the next 3 to 5 years with BBQ smoked ribs or lamb burgers.

THE GROWING SEASON

Bud swell started in early May which coincided with frost events in early May, meaning we had to take measures to protect low lying spots in both the Felseck and Locust Lane vineyards. Over three nights, our team burned hay bales to create a warm blanket over low spots. On the last night of the cold snap a helicopter was used to blow warmer air down into the vineyards.

Thankfully, by the third week of May, budbreak was complete across all grape varieties with no apparent significant damage. By summer solstice on June 21, all blocks in our vineyards were in full bloom with decent conditions for "berry-set". Come July we knew it was going to be a very hot, dry summer with an early harvest. We took measures in our canopy management to provide shading to the young berries to prevent sun burn while still allowing good airflow. Having learned from the previous 'extremely hot' vintages such as 2012, 2016 and 2018, we knew that the ongoing drought conditions would lead to smaller berries and ultimately a reduced crop.

By mid-September we started harvesting Pinot Noir for Rosé, and then transitioned into vineyard blocks for table wine, such as Chardonnay. We have never experienced fruit at the physiological and sugar ripeness levels we achieved and with incredible fruit integrity that allowed us to sort more quickly than is typical throughout harvest. Harvest was complete November 4th and while not the largest harvest for Hidden Bench, we believe 2020 will be a benchmark vintage which we anticipate will yield full bodied, age worthy wines.