



2021 ESTATE PINOT NOIR

WINEMAKING DATA

Brix at harvest: 21.2 Average Weighted Brix
Harvest Dates: September 21st to October 11th, 2021
Blend and grape source: 100% estate grown certified organic fruit from our Locust Lane, Felseck and Rosomel Vineyards.
Appellation: VQA Beamsville Bench
Alcohol: 13.02% **pH:** 3.54
Residual Sugar: 1.56g/l **T.A.** 6.07g/L
Vine age: Planted 1990 to 2010
Oak regime: 89% French Oak: 22% new, 13% 2nd fill, 16% 3rd fill and 38% neutral for 10 months and 11% aged in concrete.
Time in barrel/concrete: 10 months
Bottling Date: September 15, 2022
100% De-Stemmed
Un-fined And Unfiltered.



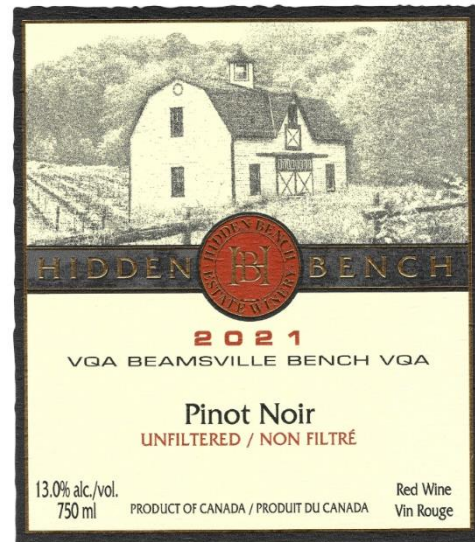
WINEMAKER'S NOTES

The grapes were handpicked, sorted and cold-soaked in small lots for 5-6 days, during which time a “saignée” was made to produce Rosé wine and concentrate the skin to juice ratio in the must. Fermentation started naturally with indigenous yeasts and the caps were gently submerged twice daily during fermentation. At the end of fermentation, the free run wine was drained and settled in tank before barreling down by gravity or being transferred to concrete tanks. The skins were gently pressed in a traditional basket press.

The wines were racked from barrel and concrete tank to be blended in early August 2022, and then the wine was settled & stored in stainless steel tanks prior to bottling. The wine is un-fined and unfiltered to capture its purity.

TASTING

Pouring a brilliant garnet, the nose leads with aromas of sour cherry concentrate, umeboshi plum, purple violets, and earthy forest floor. The palate is clean and fresh with flavours of sappy summer red berry fruit flavours, cinnamon hearts, brown mushrooms and savoury tomato leaf. A beautiful balance of fruit, spice, and savoury character, this wine finishes clean with classic Bench minerality. This vibrant wine can handle rich and creamy foods like blanquette de veau or Comté fondue. Cellar for 3 to 5 years for additional complexity.



ESTATE SERIES

THE GROWING SEASON

Like all vintages, 2021 has its own unique story! The year started with a mild and relatively dry winter which protected buds and increased bud survivability to approximately 90%. The warm Spring led to an earlier than average budbreak coupled with an excellent vegetative growth phase through May and June resulted in early and complete flowering towards the Summer Solstice.

Fruit set was excellent and the larger than average crop was supported by ample moisture and heat during July and August. Our winegrowing team was kept very busy with leaf removal to open the canopy as well as fruit thinning/ balancing throughout the summer and at the end of August we and many other winegrowers anticipated an excellent and incredibly large vintage.

The age-old vigneron's expression Sept/October makes the vintage was once again exemplified in 2021! As we prepared for harvest in early September rain events of biblical proportions arrived (500-600mm in Sept./Oct.) caused logistical plans and crop yield estimates to be revisited by our team. The 2021 harvest was a challenge for our team, but we are pleased with the quality that our certified organic, hand harvested and sorted fruit and was able to deliver. 2021 vintage will be remembered as a winegrower's vintage where a nimble approach and attention to detail from vineyard to bottle delivered very good early varietal wines.