



2013 ESTATE PINOT NOIR

WINEMAKING DATA

Harvest Dates: 14th of September – 3rd of October, 2013
Brix at harvest: 21.1 – 23.1
Blend and grape source: 100% organically certified estate Pinot Noir from Locust Lane, Felseck and Rosomel Vineyards
Alcohol: 12.7% **pH:** 3.69
Residual Sugar: 0.21g/l **T.A.** 5.60 g/L
Bottling Date: March 31st, 2015
100% De-stemmed
Vine age: Planted 1990 to 2006
Oak regime: 100% French Oak: 28% New, 16% 2nd fill and rest older for 12 months; stainless steel for 6 months prior to bottling
Time in barrel: 12 months
Unfined. Unfiltered

WINEMAKER'S NOTES

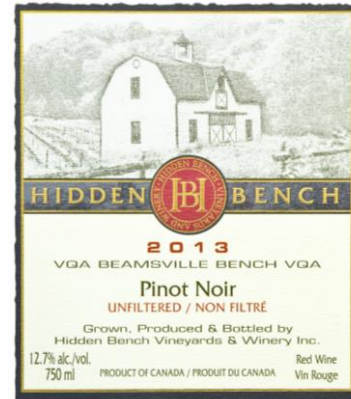
The fruit for our Estate Pinot Noir comes from select parcels in all three our estate vineyards. At fruit set, we exposed all bunches to sunlight, with leaf removal on both sides of the canopy to maximize ripening. Green harvest was performed at the first sign of *véraison*. Yields in 2013 were healthy and on average the Estate Pinot Noir produced 36.4hL per hectare (2.08 tons/acre). The grapes were handpicked, sorted and cold-soaked in small lots for 5 days. Fermentation started naturally with indigenous yeasts and the caps were gently hand-plunged between three and four times daily during fermentation. At the end of fermentation the free run wine was drained by gravity directly into barrels and the skins were gently pressed in a traditional basket press. Natural malolactic fermentation was complete in the Spring of 2014.

TASTING

The 2013 shows dark fruit, earthiness and typical Bench minerality on the nose. The palate is rich and dense with dark berry and a sweet ripe cherry fruit core. Tannins are supple and finish long and lingering. Serve slightly chilled at 14-15°.

THE GROWING SEASON

The 2013 vintage can be characterized as variable with overall normal temperatures but higher than normal precipitation, particularly during the spring to mid-summer period.



ESTATE SERIES

Following a mild winter and a relatively normal bud break, the rains of May/June/July enhanced an already vigorous vegetative growth phase for our vines which required our vineyard team to pay particular attention to shoot thinning/canopy management and our organic spray program during this period.

Flowering and fruit set were strong and as such meticulously detailed manual hand work was required to minimize crop loads and balance vegetative growth to ensure that the fruit would achieve optimal maturity at harvest. Mid-August to the end of September was relatively dry with higher daytime / lower nighttime temperatures, resulting in excellent diurnal temperature shift which permitted great phenolic and sugar development for early/mid-season ripening varieties such as Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc.

Later ripening varieties struggled to achieve the equivalent phenolic ripeness due to a sudden drop in temperatures experienced in the second week of October. Harvest started on September 10 and we were fortunate as a result of our meticulous organic vineyard practices to have some of our Pinot Noir hang until October 3rd, which assured near perfect maturity. Our Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc wines from the 2013 vintage benefitted from the longer, cooler ripening season.

Judicious picking, sorting and winemaking decisions made by our team, resulted in excellent, age worthy wines which are true expressions of cool climate, *terroir* driven wines with lower alcohols and higher natural acidity.