



2020 FELSECK VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: September 26 and 30, 2020

Brix at harvest: 24.1 weighted average

Blend and grape source: 100% estate grown organic Pinot Noir from Felseck Vineyard

Alcohol: 13.8% **pH:** 3.51

Residual Sugar: 0.28g/L **T.A.** 6.17g/L

Bottling Date: May 31, 2022

Vine age: 11 - 17 years old

Oak regime: 100% French Oak: 16% New, 16% 2nd fill, 8% 3rd fill, balance neutral for 10 months. Then blended and returned to stainless steel barrels (65%) and a mix 2nd and 3rd fill and neutral barrels (35%).

100% De-stemmed.

Un-fined and Unfiltered.

Certified Organic by Pro-Cert.



TERROIR SERIES



WINEMAKER'S NOTES

With precision viticulture practiced across all vineyard holdings, we can maximize ripening and flavour development. Hand harvested and sorted, the fruit was transferred to vat and cold soaked for 5-6 days.

With a very classic Pinot Noir expression in the fruit, we employed a gentle approach to managing the 'cap' during fermentation. After an average of 28 days the 'free run' wine is drained, settled, and then put to barrel. Barrel selections for this single-vineyard wine were made in summer 2021, then blended and returned to stainless and oak barrels for an extended *élevage*. Racked to tank in winter 2022, the wine was bottled unfiltered and un-fined to capture the essence of the Felseck terroir.

TASTING

The Felseck Vineyard Pinot Noir has an intense nose of red currants, white pepper and earthy forest floor spice. The rich and offering palate has integrated tannins with flavours of dried cherries, winter spices and graphite. The supple acidity and tannin structure showcases the ageing potential this wine has to offer. Another classic expression of the Felseck Vineyard.

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.

www.hiddenbench.com

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