



2021 LOCUST LANE ROSÉ

WINEMAKING DATA

Harvest Dates: September 20 – October 25, 2021

Blend and grape source: 100% estate grown certified organic fruit, 92% Pinot Noir, 5% Viognier, 3% Chardonnay

Brix at harvest: Average 20.3

Alcohol: 12.4% **pH:** 3.4

Residual Sugar: 0.8g/L **T.A.** 6.3g/L

Bottling Date: April 6, 2022

Time in oak: 5 months in neutral oak

Certified Organic by Pro-Cert

WINEMAKER'S NOTES

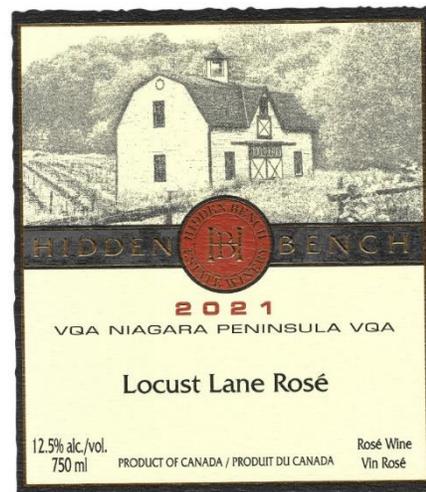
Our Locust Lane Rosé is primarily a 'direct to press' rosé with a small addition of Pinot Noir 'saignée' to create the final blend. The elegance of whole-cluster pressed Pinot Noir, combined with a small percentage of the richer saignée portion, provides a unique complexity to the finished wine. Both are fermented in neutral French Oak and aged for 5 months prior to racking and blending.

TASTING

Pale salmon in colour, this wine has an intense nose of strawberries and cream, rhubarb compote, and white lilies and orchids. The fruit forward palate shows flavours of lime zest, first of the season stone-fruit, and subtle savoury spice. The refreshing citrus-tinged finish and balance make this wine a versatile summer patio sipper. Pair with grilled octopus and potato salad, or a spicy tuna poke bowl.

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.



ESTATE SERIES

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.