



2020 TERROIR CACHÉ

WINEMAKING DATA

Harvest Date: October 19th – November 4th, 2020

Brix at Harvest: 24.8 weighted average

Blend and grape source: 100% organically certified estate fruit from the Rosemel, Locust Lane and Felseck Vineyards. 47% Merlot, 25% Cabernet Franc, 23% Malbec.

Alcohol: 14.6% **pH:** 3.44

Residual Sugar: >1.0g/L **T.A.** 6.90 g/L

Bottling Date: August 30, 2022

Oak regime: 100% French Oak: 35% new, 22% 3rd fill, balance (43%) neutral.

Time in barrel: 20 months

Un-fined. Unfiltered.

Certified Organic by Procert

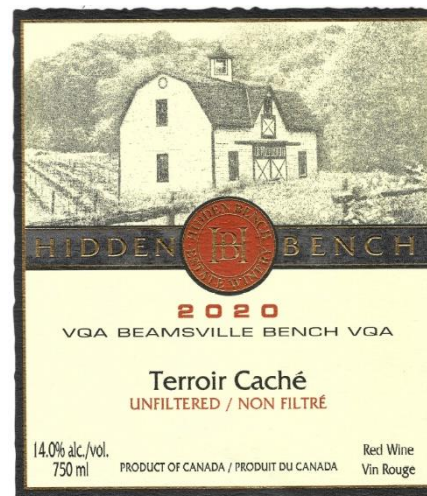


WINEMAKER'S NOTES

All the fruit was handpicked, sorted and de-stemmed. After 5-7 days of cold maceration, the components of the blend were fermented separately in small batches. A small amount of saignée (5%) was drawn from the vats. Extended délestage – a traditional method of gently draining the wine and returning it to tank with its skins during fermentation – was employed to create texture and silky tannins. The wines spent 5 to 7 days on their skins following fermentation before being drained by gravity to barrel. Malolactic fermentation occurred naturally in barrel. Following aging for 20 months in new and older French Oak barrels, the wine was blended in June 2022 prior to being bottled unfined and unfiltered in August 2022.

TASTING

A rich and generous wine from a rich and generous vintage, the 2020 Terroir Caché leaps from the glass with ripe black fruit aromas of black plum, cassis, and blackberry, supported by notes of dry tobacco, wood smoke, baking spices and new leather. Smooth and full bodied on the pallet, the tannins are round and smooth and balanced by flavours of cinnamon hearts, blueberry pie, licorice and baking spice. Cellar for 8 to 10 years or decant young to enjoy with grilled ribeye.



TERROIR SERIES

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.