



2022 LOCUST LANE ROSÉ

WINEMAKING DATA

Harvest Dates: September 17 – October 7, 2022

Blend and grape source: 100% estate grown organic fruit, 88% Pinot Noir, 6% Viognier, 6% Chardonnay

Appellation: VQA Niagara Peninsula

Brix at harvest: Average 20.4

Alcohol: 12.9% **pH:** 3.36

Residual Sugar: 0.8g/L **T.A.** 6.45g/L

Bottling Date: April 3, 2023

Time in barrel: 5 months in neutral oak

Certified Organic by Procert.



ESTATE SERIES

WINEMAKER'S NOTES

Our Locust Lane Rosé is a combination of both 'direct to press' and "saignée" techniques 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 NOTES

Pale salmon in colour, this wine has an intense nose of tart cherries, watermelon hard candy, and strawberries and cream. The fruit forward palate shows flavours of lime zest, nectarine, subtle savoury spice and vibrant minerality. 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

The 2022 vintage began with cold temperatures in January, with overnight lows close to -21°C. This cold snap caused some primary bud damage, particularly in low-lying areas. The higher-than-normal crop load and late season rains of 2021 meant that the vines were particularly susceptible to winter damage. These climactic factors resulted in a 25% reduction of grape yield for the vintage compared to our historical average yield.

Spring brought better weather with seasonal temperatures and minimal precipitation. Bud break started the second week of May, and the first signs of flowering were noted earlier than normal around June 16th. Peak flowering occurred just before the Summer Solstice and berry set was complete by late June.

The summer was moderate and dry, with seasonal rain fall. The main challenge in the vineyard was managing disease pressures, the result of high humidity from June through August and the vineyard team kept fruit clean through timely leaf removal, crop thinning, and a disciplined and timely organic spray program. The first signs of veraison were seen on August 4th and was complete towards the middle of August.

Harvest began on September 8th for sparkling wine and September 17th for table wine, with the last fruit processed on October 23rd. We were blessed with consistent, favourable weather during harvest that permitted us to choose pick dates based on flavor and ripeness. As is often said the quality of the vintage is determined by the weather in September and October, and overall, we are pleased with the quality of fruit we harvested in 2022, even if the quantity was less than we expected. We anticipate this to be an excellent vintage across the board with wines that will truly showcase the terroir of the Beamsville Bench.

www.hiddenbench.com

Phone: 905.563.8700