



LE GRAND CLOS

2017

SINGLE-VINEYARD PINOT NOIR

WINEMAKER'S NOTES

At first, one senses a great brooding tension of fruit and longevity under the mantle of rich, dense fruit on the nose of the Grand Clos Pinot Noir 2017. One senses a certain aristocratic reticence in this wine. Never as immediately expressive young as other Niagara single-vineyards, this wine naturally has a 'sense that it needs time in bottle' that we have seen every year since its inception. Slowly, an indescribable bouquet of firm, dense, elegant red raspberry rises from the glass, joined by minty red forest berries, smaller blue

fruit, dried flowers, orange zest and complex spice. However, the pure, kirsch-flavoured, suave, stony red and black raspberry is the terroir clue that always dominates the ensemble. The alluring, expansive layered red fruit flirts with darker berries, leading to a long, complex yet focused finish that reveals strong chalky minerality, firm acidity, and present, but finely tuned tannins.

Drinking Prime: 2022–2030. Will certainly hold longer.

VINE MANAGEMENT

All of our vineyards are farmed sustainably in order to preserve the natural balance of the vines and respect their terroir. We use traditional practices in the vineyard, which we feel helps maintain the quality of the fruit and its aromatic identity. Each parcel is treated individually according to its terroir specifics, and each vine is cared for by hand from pruning through to harvest.

At the start of the season, we begin by pruning, using a single Guyot system. We then tie down the canes to the fruiting wire. Following bud-break, we position each shoot by hand, removing lateral and shoulder spurs for better ventilation and better concentration on every single cluster. Just before véraison, we strip the leaves on the eastern side of the vine, exposing the cluster to more sun and airflow, (in wetter, more humid years, we remove

the leaves on both the east and west sides of the vine), which promotes healthy ripening and prevents disease development. At mid-véraison, we green harvest if we feel our crop is too large or if disease pressure is present. After véraison, we net the vineyard parcels at risk to protect our grapes from bird damage until harvest.

In terms of soil management, our goal is to nurture and maintain a natural level of microbiological life. We cultivate every other row and leave a selected cover crop in the remaining rows, which creates competition within the root system and allows the top soil to remain loose and aerobic. Each year, we also break up the soil (deep ripping) of every second row, in order to aerate the soil structure and to help avoid compaction.

GROWING SEASON & HARVEST

The season started with the mild winter of 2016/2017 - with no winter bud damage - followed by an incredibly warm, yet rainy spring. The vineyards were in great shape due to the warmth early in the season. Temperatures cooled throughout the summer allowing growth to regain a normal pace, with above average rainfall, yet enough sunny days throughout to keep the growth and development of the grapes healthy. The late summer and fall months were warm and dry, allowing for great fruit ripening. The temperatures of September 2017 broke many records. During September we had six days that hit 30 degrees or higher! The average high was 3 degrees warmer than normal. We only really got rain in the first week of the month. The last 3 weeks of

September were dry. The harvest of Le Clos Jordanne Vineyard delivered, and the quality of fruit received was outstanding. The grapes were hand picked, bringing in only the highest quality clusters for vinification. The Vines were in great shape heading into the winter of 2017/2018.

Growing degree days for 2017 were 1487.

Levels of sugar were 22.7 brix, with good acidity and a low pH which were great conditions to start the winemaking process.

The grapes for our Le Grand Clos Pinot Noir 2017 were harvested on September 30th, 2017.



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WINEMAKING & ÉLEVAGE OF LE GRAND CLOS PINOT NOIR 2017

Our Pinot Noir came to the winery in good condition with only a minimal amount of damage from the wet and rainy conditions. The skins were thick, the flavours were ripe and complex, the seeds were almost completely brown, and the pH and acidity were within our desired range.

The Pinot Noir grape bunches are manually sorted on a 3-metre vibrating table, then completely destemmed (destemming makes for more terroir-specific wines). After a short cold maceration, the wine ferments with naturally occurring indigenous yeast from the vineyard, which we believe makes for the most complete, textured, complex wines.

After the fermentation, when the wine is dry, we leave the young wine 'on the skins' for several days to a week more to fully, yet delicately extract all the aromas, finesse and complexity possible from the grape skins. The wine then naturally goes through malolactic fermentation, and the wine is patiently aged in selected French oak barrels (about a third of which are new) for 16 to 20 months (according to the needs of the particular cuvée and or vintage). The extended period of barrel ageing also helped to integrate the bright acidity of this cooler vintage. We experiment tirelessly with coopers, toasts and forests to find the barrels that express (not mask) terroir with verve and subtlety. French barrels remain our choice due to the trees' slow growth patterns and ability to deliver a 'sense of place' with complete transparency. The wood comes uniquely from forests in the northeast of France; known for their tight grain and subtlety of perfume: the Allier, Tronçais, Jura, Bourgogne, and Vosges forests. These barrels (which are made of wood that has been air-dried for three years).

During our barrel declassification, we select the barrels that are the most respectful of the fruit and the vintage. We rack the barrels to tank and leave them to settle in tank for a month in order for the wine to reintegrate. The Pinot Noir is then bottled after a light filtration. The Grand Clos Pinot Noir will spend six to eight months aging in bottle prior to release during which it will develop perfume, and the aromatic bouquet and mouthfeel will develop further in bottle.

VITICULTURE & PRODUCT INFO

Trellising System	Vertical Shoot Positioning: Single and Double Guyot
Planting Density	5299 vines/ha (2145 vines/Ac)
VQA Sub-Appellation	Twenty Mile Bench
Yields	2 T/Ac
Alcohol	12.5 % Vol
pH	3.55
Residual Sugar	1 g/L
Total Acidity	5.6 g/L (expressed in Tartaric Acid)
Racking	Once after 18 months of barrel ageing, from barrel to vat.
UPC #	063657040140