



2007 ROSOMEL VINEYARD FUMÉ BLANC

WINEMAKING DATA

Harvest Dates: 5th of October 2007
Blend and grape source: 100% Rosomel Vineyard
Alcohol: 13.7% **pH:** 3.26
Residual Sugar: 1.1 g/L **T.A.** 7.3g/L
Bottling Date: September 5th 2008
Filtered

WINEMAKER'S NOTES

We exposed all bunches to sunlight at fruit set with leaf removal on the East side of the canopy only to maximize fruit ripening. Green harvest was performed at the first sign of véraison and we only left the bunches that were well exposed to sunlight to promote ripening, concentration of flavors and the expression of terroir.

The grapes were handpicked, sorted and lightly whole bunch pressed. The juice was cold settled for 48-72 hours then raked. The juice was then warmed and transferred to the barrels for fermentation. The wine was fermented with native and commercial yeasts and we let the ferments reach 24-26 degrees Celsius. Lees were stirred weekly during ageing to promote a better mouth feel. The wine was blended in August 2008 and filtered before bottling.

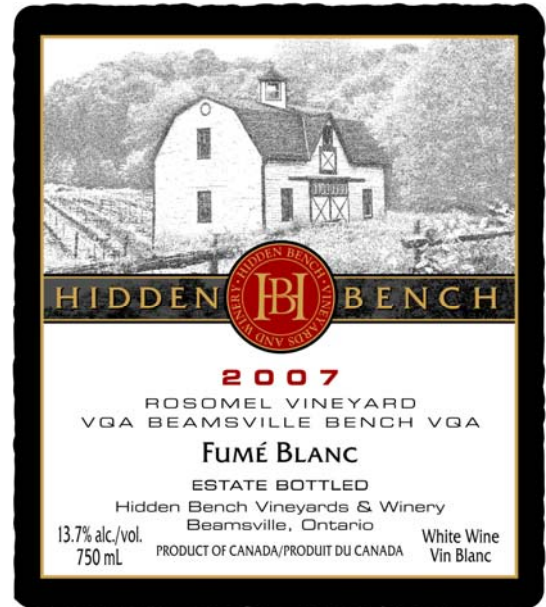
TASTING

Inviting, rich, golden hay colour with a complex nose of guava fruit, papaya, roasted almond, brioche and flinty minerality. This old world style Fumé Blanc has elegant structure, a rich body and great length.

THE GROWING SEASON

The 2007 vintage can be characterized by warm and extremely dry conditions for most of the growing season. We had near drought conditions as precipitation was much lower than normal and our vineyards missed all of the severe weather and thunderstorms during the summer months. The HB wines of the 2007 vintage are big, bold and extremely concentrated but are still classic examples of our Beamsville Bench terroir.

April through August provided us with above average temperatures, sunshine and extremely low amounts of precipitation.



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These almost ideal weather conditions precluded a great amount of disease pressure in the vineyard but, in certain cases, the lack of water caused the younger vines with less developed root systems and even some of the older blocks to have some water stress. We countered this lack of water with extremely green harvesting early in the older blocks and manual irrigation of the younger plantings. These practices were successful and we were able to maintain the health of our vines and bring our crop to an early véraison.

Harvest weather was near perfect with very warm months for September and October and we also received below average precipitation which permitted an early harvest. We were pleased to receive a substantial rainfall at the end of September as we had not had any substantial rain since the beginning of June.

The warm weather and the low rainfall during the entire growing season and harvest gave us an extremely small crop of exceptionally good fruit. Berries and bunches were very small but the maturity was complete with a pervasive concentration of flavors. The 2007 vintage has produced red wines which may be the benchmark for years to come.