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## October 30, 2010 Vintages Release

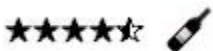
**Hidden Bench** - Estate fruit, hand picked, hand sorted, gently whole bunch pressed coupled with sustainable agriculture and low-yield practices coalesce with the passion of owner/vigneron Harald Thiel to produce premium and ultra-premium wine with a definite sense of place. Terroir-driven and artisanal, their wine is out of the ordinary.



### **Hidden Bench 'Roman's Block – Rosomel Vineyard' Riesling 2008**

**VQA Beamsville Bench \$34.20 10.9% alcohol**

Riesling lovers, don't miss out on this—from the famous 21-B Weiss clone, (producing Canada's Best Riesling 6 times) this tiny 3-acre block of 34-year-old vines was hand picked, hand sorted, then whole-bunched pressed, and fermented using wild yeasts. Slate, mineral and lemon-lime citrus aromas trumpet a river of crisp, racy flavours on the palate—Granny Smith apple, key lime and mineral-infused ripe grapefruit galore. It's full of nerve and verve with ageing potential and a refreshing, mouth-watering aftertaste. Order for daily home or office delivery by the case of six—mix or match—from [Hidden Bench](#). (Vic Harradine)



### **Hidden Bench 'Nuit Blanche – Rosomel Vineyard' 2008**

**VQA Beamsville Bench \$40.20 12.8% alcohol**

Blending of Sauvignon Blanc and Semillon is common in Bordeaux and Australia. This is predominantly Sauvignon Blanc dishing up a gorgeous nose of passion fruit and slate alongside a salad bowl of tropical fruit aromas. There's a very generous mouth feel—barrel fermented, extended lees stirring—bolstered by complex flavours of green apple, mango and toasty, nutty notes. Beautifully balanced, well structured with a lengthy finish, this pours well with pan-seared almond-crusted fresh water fish. Order for daily home or office delivery by the case of six—mix or match—from [Hidden Bench](#). (Vic Harradine)



### **Hidden Bench 'Tête de Cuvée' Chardonnay 2007**

**VQA Beamsville Bench \$45.20 13.9% alcohol**

This unfinned, unfiltered beauty, from the near-perfect '07 vintage, blossoms with tropical fruit,

slate/mineral notes and toasty char aromas—aged 15 months in French oak. Only ten meticulously selected barrels—240 cases—were produced. It's hugely textured, complex and well structured with time needed to knit together. Palate-coating flavours of green, crisp apple, racy citrus and honeyed white peach abound. It finishes incredibly lengthy, delectable and full of promise. Order for daily home or office delivery by the case of six—mix or match—from [Hidden Bench](#). (Vic Harradine)



**Hidden Bench 'Locust Lane' Pinot Noir 2007**  
**VQA Beamsville Bench \$65.20 13.8% alcohol**

This is quite an amazing wine from young, 3-year-old, densely planted vines with a profit-destroying yield of approx. one ton per acre. It barrels from the glass with lifted aromas of dark, spicy, berry fruit and espresso roast. Waves of flavour ride on a silky-textured mouth feel with black, brambly berry, Bing cherry and spiced red currant to the fore. It's balanced, complex and nicely structured—supple tannin is perceptible—with a lingering delicious aftertaste. Order for daily home or office delivery by the case of six—mix or match—from [Hidden Bench](#). (Vic Harradine)

Cheer!

Vic and Susan

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