

BARBOTINE 2021

Bottles produced: 750 Harvested: October 2021

Varietal: 85% Cabernet Franc, 10% Riesling, 5% Muscat

Brix: 19.9 (avg)

Vineyard: Marynissen Vineyard, Four Mile Creek, Ontario - sustainably farmed with permanent cover crops.

Grimsby Hillside Vineyard, Lincoln Lakeshore, Ontario - Farmed without herbicides, with permanent in-row cover crops, the vineyard practices sustainability-focused farming practices including habitat creation, native biodiverse buffer plantings and woodlot restoration, and is currently undertaking organic viticulture conversion in several blocks.

Bock Vineyard, St David's Bench, Ontario - minimal till and permanent cover crops with reliance on biologicals and elementals.

Climate: continental

Soils: Marynissen Vineyard - rich clay loam. Bock Vineyard - rich red clay. Grimsby Hillside Vineyard - silty clay/loam over calcareous heavy red clay subsoils.

Age of vines: Marynissen Vineyard - 5 years. Grimsby Hillside Vineyard - 15 years. Bock Vineyard - 6 years.



Growing season: 2021 was a wild and unpredictable growing season. The challenges were mostly heat and drought in summer, followed by rain and humidity in the fall. A modified approach of earlier harvesting was appropriate for most varieties. The whites (especially Riesling, Chardonnay, Viognier and Muscat) and earlier ripening reds (especially Gamay, Pinot Noir and Zweigelt) came through best. The wines are generally lighter in alcohol with good acid levels and phenolic ripeness. Aromatically, the wines of 2021 are beautifully nuanced with a more subtle fruit profile than recent vintages.

Harvested: by hand; table sort

Pressing: 1 hour gentle cycle

Yeast type: wild, ambient

Fermentation Cabernet Franc - 30% whole-cluster. 5-day cold soak followed by a 20-day primary fermentation - 5 days on skins and 15 days off skins in concrete egg. Gentle punch-downs and pump-overs were employed when needed to keep the cap healthy and to extract flavour and structure. 100% of the wine went through malolactic fermentation, taking two months to complete.

Riesling - A four-day cold-settling at 10 degrees Celsius was followed by primary fermentation, in concrete egg which took 36 days to complete. 100% of the wine went through malolactic fermentation, taking one month to complete.

Muscat - The fruit was fermented, whole cluster in concrete egg. After 3 days of cold-soak, primary fermentation commenced spontaneously and took 17 days to complete before the wine was pressed off its skins. 100% of the wine went through malolactic fermentation, taking one month to complete.

Elevage: Rested in stainless steel for 6 months on fine lees (no stirring).

Fining: unfined

Filtration: unfiltered

Bottle age before release: 4 weeks

Closure type: recyclable and renewable plant-based composite

ABV: 11.7%

RS: 1.0 g/L

TA: 5.6 g/L

pH: 3.51

So2: 5ppm free