



WESTCOTT
VINEYARDS





Grant Westcott and Carolyn Hurst

IN 2008 WE LEFT
TORONTO, MOVED
TO NIAGARA, AND
OUR WINEMAKING
JOURNEY BEGAN.

OUR PASSION FOR GREAT WINE LED ME BACK TO MY NIAGARA ROOTS

— CAROLYN HURST

After global careers in banking and technology, Grant Westcott and Carolyn Hurst had no plans to retire. With Carolyn being a Niagara region native and passionate oenophile, and Grant being a former cattle farmer, a vineyard was a natural way to combine their passions. Inspired by some of the exciting cool climate Chardonnays and Pinots emerging from the region, they planted 26 acres of grapes and were on their way.

As the vines took root, Grant and Carolyn realized they wanted to produce their own wine under their own Westcott Vineyards label, leading to the creation of their first vintage in 2012. In true “garagistes” style, their first wines were made in the equipment barn while they worked their way through the permit process for the winery building.

The next year their son Garrett Westcott joined them in the vineyard, and Alain Sutre, a French viticulturist, lent his expertise to guiding their nascent efforts. Construction on the main building began in the Fall of 2012, incorporating a reclaimed timber frame and foundation from a 200-year old local barn. The tasting room opened in July 2014 with their daughter, Victoria Westcott, joining the team to lead customer experience. Jessica Ramage joined in 2017 as Director of Sales, and Casey Kulczyk took over full-time winemaking for the 2018 crush. In 2018, Westcott acquired the Butlers’ Grant vineyard property, adding another 28 acres of vineyards.

Grant and Carolyn are excited about their wine’s promise, and are committed to growing and learning - listening to the earth, the grapes, and their customers.



WINEMAKING
AT WESTCOTT
IS DRIVEN
BY A BELIEF
THAT PLACE
MATTERS

— GRANT WESTCOTT





AT WESTCOTT,

we believe that wine should be an expression of terroir, largely made in the vineyards. Moreover, the key to great wine is low-intervention winemaking coupled with low yields in the vineyard. A disciplined approach to the variety of grapes and wines allows us to bring out the best from the Lake Iroquois Bench and Vinemount Moraine soils.

At Westcott, gravity and compressed gases are the only way wine is moved from crush-pad - to tank - to barrel - back to tank - and then to bottle.

On the winemaking front, we use only native yeasts. Sparkling wines are terroir-driven, with longer grape maturity at harvest resulting in enhanced taste. Pinot Noir is made in Oak (Cuvees and Barrels) with whole clusters and long macerations. Chardonnays are barrel fermented with full malolactic fermentation and Rieslings are botrytis-affected old-vine wines with beautiful aromatics. The Rosé wines are elegant, with a focus on fruit and freshness.

OUR WINES

PINOT NOIR

The fruit for these estate and single vineyard wines are selected from the vines grown on the Westcott properties. The rich clay loams and highly calcareous soils of both vineyards produce fruit that is bright and intense. Wild ferments, long macerations and whole clusters result in wines that are complex, structured, supple, and elegant. Layers of aromas range from floral to earthy with long lingering finishes. High acidity and medium tannins ensure continued development with age.

CHARDONNAY

These wines are internationally-recognized examples of the distinct character of Niagara Bench fruit. They are barrel fermented with natural yeasts, "Age sur Lies." They have undergone complete malolactic fermentation in French oak. The wines are precise yet voluptuous with a long lingering finish. This tension is largely as a result of low intervention in both the vineyard and the winemaking, coupled with precision picking based on PH. Limestone clay soils coupled with mature and old vines concentrate the taste and aromatic profile. Alluvial soils of Westcott Home Farm add to the mix and complexity.

TRADITIONAL METHOD SPARKLING

Our sparkling wines are hand-crafted from estate fruit from our two vineyards. These terroir-driven wines draw on the experience of the Grower Movement in France where Pinot Noir and Chardonnay grapes are picked with higher maturity to enhance phenolic development and resultant taste. We use natural yeasts in both the primary and secondary fermentation, neutral oak aging and little to no dosage in order to showcase natural fruit aromas and taste. They are hand-riddled and disgorged in small lots. The wines are reflective of "place" not "process."

PINOT NOIR ROSE

Westcott Pinot Noir Rose' is crafted by design to be fruit driven, elegant and delicate in taste, aroma and appearance - sunshine in every glass. The grapes remain on the skins for only the time from vineyard to press, picked on the basis of optimal acidity and fruit maturity.

REISLING

Westcott Reisling is crisp, fresh, and mineral driven, with bright acidity and elegant structure. Our old vine Reisling was planted in the Butlers' Grant Vineyards in 1980.



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PINOT NOIR

VQA VINEMOUNT RIDGE VQA



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CHARDONNAY

VQA NIAGARA ESCARPMENT VQA

OUR VINEYARDS

THE HOME FARM

Westcott Vineyards welcomes guests at their tasting room and seasonal patio located in the Home Farm - a 40-acre property in Jordan in the VQA Vinemount Ridge appellation. This property has been farmed since 1834, originally used for mixed farming typical of the early Niagara settlements.

Westcott Vineyards acquired the land in 2006 and the existing concord and other native and hybrid grape plantings were removed. Upon completion of GPS surveys, vineyard air pockets were removed through targeted land contouring and the 30 acres north of the 18 Mile creek were systematically tile-drained to create a better environment for viticulture.



THE HOME FARM AT A GLANCE

THE PROPERTY:

The property sits at Latitude 41 degrees N. of the Niagara Region at an altitude of 170m.


THE GRAPES

The Chardonnay 96,95, Pinot Noir 777, 667 and 115 clones were planted in 2008. An additional 1 acre of Chardonnay 76 was planted in 2010 and 2016 to take advantage of the Alluvium soils along the south-east corner.

THE SOIL

The property has 3% southeasterly slope soil pockets of Beverly and Cashel clay loams and Alluvium till along the 18 Mile creek which traverses the property. Underlying these topsoil's is deep Halton Clay till overlaying the dolostone and limestone bedrock of the Niagara Escarpment. These soils are extremely calcareous (2x normal), with PH slightly above 7.





AS MUCH WORK AS IT HAS
BEEN SO FAR, WE ARE REALLY
JUST GETTING STARTED.

— GRANT WESTCOTT

OUR VINEYARDS

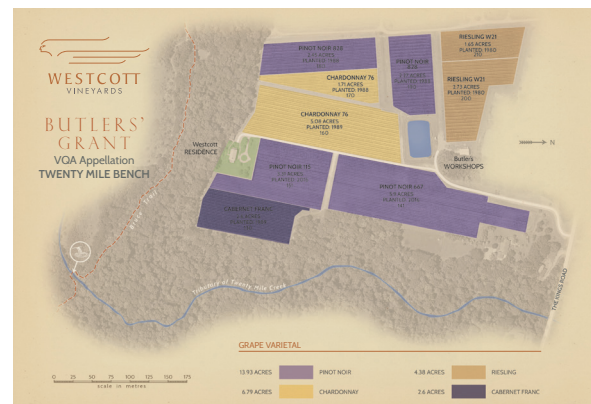
BUTLERS' GRANT

Butlers' Grant is a 43-acre Vineyard located in the VQA Twenty Mile Bench sub-appellation in Vineland Ontario, Canada. The property is one of the most prestigious bench vineyards in Niagara.

The origins of the name "Butlers' Grant" dates back to a land grant awarded posthumously in 1804 to Col. John Butler and his children by the British Government for service during the American Revolutionary War.

Modern-day viticulture at Butlers' Grant started in 1973 with an experimental vineyard established by the Jordan Ste Michele wine company to promote improvements in grape-growing in the Canadian wine industry. They planted more than 100 different varieties of *Vinifera* and French Hybrid grapes, and a 5.5 acre block of imported Riesling vines which persist to this day. The property was eventually sold to Marv Kriluck and Andrea Douglas in 1988 as the Canada-US Free Trade agreement was being signed and many felt the Niagara Wine industry was doomed. They replanted the majority of the vineyard with Chardonnay, Cabernet Franc, and Pinot Noir.

Despite never having a winery onsite the vineyard has garnered many accolades and awards over the past 30 years.



BUTLERS' GRANT AT A GLANCE

THE PROPERTY:

The vineyard sits in the Twenty Valley Appellation on the Lake Iroquois Bench at an altitude of 125m and Latitude 41 degrees N (South of Oregon, Champagne, Chablis, Burgundy, and Washington State).

THE GRAPES

The Chardonnay clones are 76, planted in 1988. The Pinot Noir clones are 828 planted in 1988, 115 and 667 planted in 2016. The Riesling clone W21 was planted in 1980. The Cabernet Franc grapes were planted in 1988.

THE SOIL

The soils of Butlers' are Chinguacousy and Oneida clay loams of the Luvisolic order overlaying Halton Clay till. These soils and bedrock were thought to have been formed 300 - 500 million years ago largely as sediments of pre-glacial lakes that predated Lake Iroquois and were redeposited by glacial action in more recent times - 12,000 years ago. The underlying bedrock is Silurian dolostone, limestone, sandstone and slate.



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