

WINEMAKER'S NOTES

Le Clos Jordanne Single Vineyard comes from the eastern part of Le Clos Jordanne Estate which is often one of our ripest vineyards due to its exposure and unique climate. The wine's appearance is bright and intense on a ruby red colour with red brick undertones.

The bouquet of this wine displays elegant flavours of red cherries, cranberries, and dried rose petals. The second nose reveals plum, mint, and wild raspberries, with a hint of black pepper spice.

The palate is quite refreshing, with a mineral attack along with notes of cherries and raspberries. Right after, the mid palate brings more volume, with black fruits, dried flowers, and elegant tannin. The wine shows a full-bodied texture and a high level of ripeness, but an underlying acidity brings balance and harmony. The long finish is full of strawberries, with a hint of smokiness and a touch of dried oak tannins.

Overall, this wine shows a ripe and round character. This stems from both the warm growing season, as well as the terroir of Le Clos Jordanne Vineyard. Coming from one of our warmest microclimates, this Pinot always shows classic varietal red fruits and a charming, silky texture. Fresh acidity and tannin provide ample structure for mid-term aging, and cellaring for 3 to 5 years will only serve to enhance the complexity of this wine.

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 specifications (climate, soil, disease pressure, etc.) 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 pluck the leaves on the eastern side of the vine, exposing the cluster to more sun and airflow, 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 spreading throughout the vineyard. Our spray program is based only on mined minerals: mainly copper and sulphur. These are 'contact products' (non-systemic), which target only the surface of the leaves and the grapes. Since these products are only effective temporarily, we must monitor the vineyards closely and spray as necessary to maintain vine health. After véraison, we net the entire vineyard to protect our grapes from bird damage until harvest.

In terms of soil management, our goal is to respect the macro and micro structure of our soil and 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 mix the soil structure and to help avoid compaction.

Finally, we utilize biodynamic practices to optimize the natural resistance of our vines. To achieve this, we spray a selection of herbal preparations. We also try to respect the lunar calendar when working our soils or applying sprays.

VITICULTURE & PRODUCT INFO

Trellising System	Vertical Shoot positioning Single Guyot
Planting Density	5299 vines /ha (2145 vines/Ac)
VQA Sub-Appellation	Twenty Mile Bench
Yields	5.88 T/ha -2.38 T/Ac - 34.4 hl/ha
Alcohol	13.9 %Vol
pH	3.32
Residual Sugar	0 g/L
Total Acidity	5.7 g/L (expressed in Tartaric Acid)
Racking	Once after 16 months of barrel ageing from barrel to vat.
Fining	Light Bentonite and light Casein
Retail Price	\$40
UPC #	871601003246
Total Production	277 cases (of 6)

GROWING SEASON & HARVEST

The 2010 growing season started quickly, with hot temperatures and dry conditions arriving at the end of March. This resulted in an early bud break in the vineyard, and there was some concern about potential damage from spring frosts on the exposed buds. Luckily, the temperatures stayed above average until the end of May, and frost was not an issue. The weather was dry throughout April, but spring showers finally arrived in May. This rainfall helped the vines begin their growing cycle evenly, without any hydraulic stress. June brought more warm weather and also more precipitation. These conditions were favourable for the growth of downy mildew, which did develop in parts of our chardonnay vineyards. (Thankfully the Pinot Noir was spared!) We kept the patches of downy mildew under control until the weather was no longer conducive to the spread of the disease. Bloom also occurred during the month of June, and the humid conditions made the appropriate timing of our bloom sprays essential.

We reached bunch closure by the end of July, which was about 2 weeks ahead of average. July was very hot and also quite rainy – ideal circumstances for both powdery mildew and botrytis. Our vineyard team worked to monitor and manage these conditions, and fortunately we were able to keep them both well under control. August was also humid with quite a bit of rain. The grapes ripened quickly during this time. Sugar levels were high and the skins, particularly on the Pinot Noir, became soft and mature.

The beginning of September marked the start of harvest. The early and warm season meant that grapes reached sugar ripeness before full physiological maturity. The challenges this presented during harvest were managing low acidity levels and working to extract colour and phenolics.

Our grapes for our Le Clos Jordanne Vineyard Pinot Noir 2010 were harvest on September 14th 2010 (a leaf day on the biodynamic calendar).

WINEMAKING & AGEING

The fruit was quite clean at the time of harvest, but we still sorted out about 10% to keep our standard of quality. Due to the characteristics of the growing season, we had to harvest the fruit a little earlier than usual. This was necessary to preserve natural acidity and varietal flavour. In warm years, when the fruit is very ripe, there is a risk of over-extraction and losing too much acidity. This can result in wines lacking in freshness, with cooked fruit flavours and dry tannins. (This is very much the opposite of what we try to achieve in our Pinot!)

So, considering those parameters, we decided to shorten the cold soak to about 3 days and start the fermentation a bit earlier in order not to precipitate out too much acidity and to preserve the freshness of the

fruit. The Pinot Noir underwent alcoholic fermentation smoothly, but managing extraction during this time proved to be the main challenge of the vintage. Because of the quick ripening period in the vineyard, the grape phenolics were not fully mature. This meant there was less overall colour and structure available for extraction. (For a varietal that is relatively light and thin skinned anyway, we knew this could prove to be an issue.) So, we extracted as normal through pump-over and punch downs, but we slightly increased the temperature towards the end of the maceration in order to extract more tannin and stabilize the colour. We ended our maceration after a period of 30 days on average, resulting in wines with smooth acidity, ripe red fruit character, and medium red colour. As per the lower tannin extraction, we decided to integrate almost 100% of our press juice in order to reinforce the structure of our wine and balance the mid palate with more dry extract.

AGEING

Following the maceration period, our goal was to maintain the quality of the fruit, keep freshness and acidity, as well as balance the mid-palate of the wines with our barrel ageing. Most of the Malolactic fermentations started shortly after the wines were barrelled down and everything was finished by January of the following year. This short period of Malolactic fermentation meant that we had a fast stabilisation of colour and acidity.

All of our barrels are French oak (from a variety of forests and from a selection of different coopers) with medium toast. Our choice of forests and coopers is done accordingly to the identity of the wine. Our goal is to maintain the natural flavour of the original vineyard without overpowering the bouquet with the oak. We also tried to adapt our barrel selection to the character of the vintage. We limited the new oak to 30% and used a higher proportion of 1 year old barrels in order to preserve the fruit and avoid overt oak flavour in the wines.

We also chose to shorten our aging to 13 months in barrel in order to, once again, preserve the quality of the fruit and the freshness of the wine. During our barrel declassification, we tried to select barrels from each lot that were most respectful of the fruit and the vintage. We racked every lot separately and left them to settle in tank for a month in order for the bouquet to come back and for the oak to further integrate to the cuvee. We then bottled the wine after a light gelatin fining. All of our Pinot Noirs spent 3 to 6 months aging in bottle prior to release to give the wine time to recover from bottle shock.

Our Le Clos Jordanne Vineyard Pinot Noir 2010 was bottled on April 24th 2012.