



JORDAN VILLAGE

2019
PINOT NOIR

WINEMAKER'S NOTES

Besides making Le Grand Clos for the third stunning vintage in a row, in 2019 we also produced the "Jordan Village" series for the first time ever, made from select parcels in the Le Clos Estate vineyard; the Claystone Estate vineyard (both in the Twenty-Mile Bench sub-app); and the Talon Ridge Estate vineyard, situated just above the two other vineyards in the Vinemount Ridge sub-appellation. A cool, late and ultimately very ripe vintage with lots of dry extract and verve, the first-ever 2019 Jordan Village Pinot Noir is a tightly-wound marvel of complex purity: a synthesis of richness and raciness. It initially screams varietal Pinot Noir, then soon opening up to a rose-petalled, plummy, anise-scented amalgam of floral red

and black raspberry perfume (or is it mulberries?), with only a barely visible whiff of woodsmoke upon release that will doubtlessly soon integrate into a fruit-and-terroir-driven complexity. The mouthfeel is full and plush, but retains a racy, chalky acidity on the surprisingly-long and nuanced finale. With greater vine age, we sense even greater precision - and yet - confoundingly - a greater weight that will certainly grow up around the wine in bottle.

This Jordan Village is a defined terroir wine - and a year that was 'one for the record books.' Put some of this away for a few years and watch it blossom...

Drinking Prime: From 2023-2028

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 specifics, 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 strip the leaves on the eastern side of the vine, exposing the cluster to more sun and airflow, (in wetter, more humid years, we remove the leaves on both the east

and west sides of the vine), 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 present. After véraison, we net the vineyard parcels at risk to protect our grapes from bird damage until harvest.

In terms of soil management, our goal is 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 aerate the soil structure and to help avoid compaction.

GROWING SEASON & HARVEST

The 2019 Season in Niagara: A good year for 'Sense of Place' 2019 started with a cool, wet spring that put us behind by about two weeks across all appellations. Flowering occurred quickly as the grapevines accelerated to make up for the late start. The peak summer months were warm and sunny, with several heat waves alternating with summer storms that brought high humidity across Niagara, resulting in disease pressure in the vineyards. September was uneventful, cool with some rain - but bringing the "prayed-for" conditions we needed to get the grapes ripe: generally cool and sunny! This, combined with the low humidity and sunshine, provided enviable ripening conditions, and prevented breakdown of fruit, which let us hang the grapes until they could fully ripen, even

under the cooler fall conditions, thus preserving pure fruit flavours and acids.

"2019 feels like a standout vintage for Pinot Noir, and an eminently-ageable one. With near-perfect combinations of bright acidity, the dance of full-fruited red and black berry flavours plays out across the palate with good length, and classic textured minerality."

- Thomas Bachelder

Growing degree days for 2019 were 1380 GDD, and, although it was one of the cooler years, September and October were really amazing, and made it an outstanding Vintage.



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PINOT NOIR

WINEMAKING & ÉLEVAGE

Before we bring parcels of Pinot Noir into the winery, we make sure the flavours are “there,” and that the skins are thick, ripe and in good condition. We want the seeds when they are almost completely brown. The Pinot Noir grape bunches are then manually sorted on a 3-metre vibrating table, then completely destemmed (destemming makes for more terroir-specific wines). After a short cold maceration, the wine ferments with naturally occurring indigenous yeast from the vineyard, which we believe makes for the most complete, textured, complex wines.

After the fermentation, when the wine is dry, we leave the young wine ‘on the skins’ for several days to a week more to extract more fully, (yet delicately) all the aromas, finesse and complexity possible from the grape skins. The wine then naturally goes through malolactic fermentation, and the wine is patiently aged in selected French oak barrels (just 25% of which are new) for 20 months to integrate both the tannins and the richer fruit and to help push terroir to the forefront. The extended period of barrel ageing (élevage) also helped to integrate the intense primary fruit of this warmer vintage. We experiment tirelessly with coopers, toasts and forests to find the barrels that express (not mask) terroir with verve and subtlety. French barrels remain our choice due to the trees’ slow growth patterns and ability to deliver a ‘sense of place’ with complete transparency. The wood comes uniquely from forests in the northeast of France: forests known for their tight grain and subtlety of perfume: the Allier, Tronçais, Jura, Bourgogne, and Vosges forests. These barrels (which are made of wood that has been air-dried for three years) come from Coopers such as Siruge & Montgillard (Nuits), Damy (Meursault), Dargaud & Jaegle (Romanèche-Thorins); Billon (Beaune) and Mercurey (Mercurey).

During our barrel declassification, we select the barrels that are the most respectful of the fruit and the vintage. We rack the barrels to tank and leave them to settle in tank for a month in order for the wine to reintegrate. The Pinot Noir is then bottled after a light filtration. The Jordan Village Pinot Noir 2019 will spend several months aging in bottle prior to release during which it will develop perfume, and the aromatic bouquet and mouthfeel will develop further in bottle.

VITICULTURE & PRODUCT INFO

Harvest Dates	October 1st, 10th, 15th, 21st, 25th, 2019
Trellising System	Vertical Shoot Positioning: Single and Double Guyot
Planting Density	5299 vines/ha (2145 vines/Ac)
VQA Sub-Appellation	Niagara Peninsula
Yields	2 T/Ac
Alcohol	13.0 % Vol
pH	3.69
Residual Sugar Total	1 g/L
Acidity	5.5 g/L (expressed in Tartaric Acid)
Racking	Once after 20 months of barrel aging, from barrel to vat.
UPC #	063657043110