



JORDAN VILLAGE

2020
PINOT NOIR

WINEMAKER'S NOTES

After making our top tier Le Grand Clos wines for the fourth stunning vintage in a row since 2017, in 2020 we also produced the Jordan Village cuvées for just the second time. These wines are sourced from select parcels in the Le Clos Estate vineyard, the Claystone Estate vineyard (both in the Twenty-Mile Bench sub-appellation), and the Talon Ridge Estate vineyard, situated just above the two other vineyards in the cooler, higher Vinemount Ridge sub-appellation.

These three Estate vineyards are planted on the first, second and third rises of the Jordan Bench (which comprises the eastern half of the Twenty-Mile Bench sub-appellation, while the Vineland Bench comprises the western half). These vineyards are now composed of mature vines, and we watch with excitement as they enter their top-quality years.

Originally, our winemaker Thomas Bachelder, had selected all the single-vineyard sub-parcels through observation, trial and error (le 'Constat' en Français), between the years of 2004-2006. Currently, since 2017, we have been watching with a sense of marvel as we observe that the vineyards have not 'changed their stripes' at all. In fact, the now deeply rooted, older vines are producing exciting, focused wines with clarity and intent, just as they did before, but

now with an even greater 'sense of place,' nobility and ageability.

The parcels that comprise the Jordan Village series – once single vineyards in their own right -- are lovingly selected in advance by Thomas. Everything is rigorously planned, from the moment of pruning, after which the parcels are followed the season-long, and then carefully individually-hand-picked, hand-sorted and individually vinified as always with indigenous yeasts. The lots are then long aged separately parcel-by-parcel in French barrels sourced from north-eastern France (typically more than 18 months élevage). This patient ageing helps bring forward the sense of terroir and place, rounding off the tannins, and allowing the easy varietal fruitiness recede into a more complex, ethereal set of aromatics.

At bottling, the cuvées are refined through rigorous barrel selection, and then thoughtfully and painstakingly blended under the direction of Thomas Bachelder. The wines are finally aged several months in bottle prior to release, after which we recommend, despite how delicious they are two years after vintage, several years of further cellaring to highlight the enchanting, seductive bouquet and complexity still to emerge.

TASTING NOTES

From the 'artistic' vintage of 2020, one in which the warmth let winemakers make unhurried, considered choices, comes the ageable 2020 Jordan Village Pinot Noir, a deep, complex wine that showcases the chalky complexity of the lower Jordan Bench through the blending of four different parcels (Le Clos east and west, Claystone west and centre vineyards).

Wow! A lifted, cherry-toned nose with overtones of cherry pit and plenty of bright, crunchy fruit and tannins. In the mouth, dark fruit and firm tannins feature nicely alongside tight, umami-laced mineral tones. Dark raspberries

follow into a long, juicy cherry-edged mouthfeel with a mocha and baking spice inflected edge. The finish is long and juicy, strong and savoury with a chalky notion. Overall the wine feels full and plush, while retaining a racy, chalk-driven nuanced character.

*Put some of this away for a few years and watch it blossom.
Drinking Prime: From 2024-2028*

Thomas Bachelder, winemaker

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 or

double Guyot system (depending on the spacing and the vine's vigour). 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 veraison, we strip the leaves on the eastern side of the vine, exposing the cluster to more sun and airflow, which promotes healthy ripening and prevents disease



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development (in wetter, more humid years, we remove the leaves on both the east and west sides of the vine; in hotter years we may also leaf-pull on the western side, although later, to prevent 'sunburn' of the grapes). At mid-veraison, we green harvest if we feel our crop is too large or if disease pressure is present. After veraison, 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 topsoil 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 year 2020 was a rare artistic vintage, a year in which sugar accumulation was slow, acid retention was good, and there was no rot present. One could wait for the perfect moment to make ripe wines that had great technical and flavour maturity, and spot on sugar and acid levels. A miracle vintage! The great wines we taste from 2020 will more likely be the fruit of artistic choices, and not just worry, happenstance, and intelligent compromise. Many people love Niagara's warm years: 2007, 2010, 2012, 2016 and 2018 for instance, but in the case of defining terroir through early maturing grapes (grapes of Burgundian origin, amongst others), those years can be a bit round, a bit broad, oftentimes with what I like to call 'stressy' tannins, in an otherwise lovely, juicy, just slightly overripe wine. Did 2020 escape this problem? "Yes, largely!" After the last frost in latespring, from budbreak to harvest, we had a gloriously dry and warm summer and fall. Rainfall events came just when the vine needed them to continue development, notably, after such a long, dry, hot summer, the fairly regular rains came to the vines' rescue, but not so often that we had disease problems.

Harvest Dates: In Niagara, it is normal to start to pick Pinot Noir and Chardonnay anywhere from September 10th to the end of September. After the summer that the northern hemisphere collectively experienced in 2020 (Burgundy, for instance, completed most of their harvest in the month of August!), we worried that we in Niagara would be forced to pick screamingly early, and risk making "jam:" dark, concentrated but ultimately monolithic wines. It didn't happen, as blessedly, the nights got cooler into September, harvest was delayed, sugar development was slow, and acids were retained (likely due to the vines at least partially "shutting down" their photosynthetic activity in the hottest part of the summer). In the end, we picked on typical dates! Aside from the young-vine sites (namely, low-yielding and thus precocious), Niagara picked the grapes for sparkling wines a little

VITICULTURE & PRODUCT INFO

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| Trellising System | Vertical Shoot Positioning: Single and Double Guyot |
| Planting Density | 5299 vines/ha (2145 vines/Ac) |
| VQA Sub-Appellation | Niagara Peninsula |
| Alcohol | 13.5 % Vol |
| pH | 3.54 |
| Residual Sugar | 1.5 g/L |
| Total Acidity | 6.4 g/L (expressed as Tartaric Acid) |
| Racking | Once, after full barrel ageing term, from barrel to vat. |

later (!) than we thought we would, and the Pinots and Chardonnays (for still wines) were picked pretty much at the usual time. Thus, the cool nights of September and the summers' waning heat "rescued" the vintage from becoming a potentially "fruit bomb" vintage, and instead 2020 became a nearly perfect vintage in terms of sugar, acid and pristine fruit condition. Thomas Bachelder, Winemaker.

"Growing degree days for 2020 were 1584 GDD and, although it was one of the warmer recent years, the coolness of the nights in September and October helped us retain natural acidity, and made for an outstanding, ageable vintage." Gerald Klose, Vineyard Manager.

The grapes for our Jordan Village Pinot Noir 2020 were harvested on September 24th, 25th, 26th, 27th and October 3rd, 2020



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WINEMAKING & ÉLEVAGE OF THE JORDAN VILLAGE PINOT NOIR 2020

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 harvest when the seeds are almost completely brown.

As required, the Pinot Noir bunches are manually sorted on a vibrating table and then completely destemmed. After a short, cold maceration, the tanks are allowed to warm up, and the naturally occurring yeast from the vineyard slowly starts the fermentation. We believe indigenous yeasts make the most complete, textured, and complex wines.

After the fermentation, when the wine is dry, we leave the young wine ‘on the skins’ for several days to a week further to extract more fully, yet delicately, all the aromas, finesse and complexity possible from the grape skins.

The wine naturally goes through malolactic fermentation, and is then 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 of 2020, and to help push terroir to the forefront. The extended period of barrel ageing (élevage) also helps 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 nuance. French barrels remain our choice. The oak comes uniquely from forests in the northeast of France, known for their especially tight grain and subtlety of perfume. Due to the trees’ slow growth patterns and ability to deliver a ‘sense of place’ with complete transparency we source from the Allier, Tronçais, Jura, Bourgogne, and Vosges forests. These barrels, made of wood that has been airdried for three years, are made principally by the Burgundian cooperages of Damy (Meursault), Dargaud & Jaegle (Romaneche-Thorins), Tonnellerie de Mercurey (Mercurey), and Billon (Beaune).

During our barrel declassification, we select barrels that are the most respectful of fruit and vintage. We rack the barrels to tank and leave them to settle for a month in order to reintegrate. Bottled after a light filtration, the Jordan Village Pinot Noir 2020 spends several months ageing in bottle prior to release, where it develops perfume, increased aromatic bouquet and mouthfeel.