



Harvest Specifications

Variety	Harvest Date	Brix	T/A g/L	pH	Wine %
Ehrenfelser	Oct 2	21.9°	7.3	3.13	27.1%
Auxerrois	Sept 22	21.5°	7.1	3.35	18.3%
Pinot Gris	Sept 28	21.5°	8.1	3.21	17.9%
Riesling	Oct 2	18.6°	9.5	2.95	16.3%
Gewurztraminer	Oct 12	22.9°	6.8	3.35	15.5%
Chardonnay	Sept 22	22.1°	7.8	3.30	4.9%

Wine Analysis

Alcohol %vol.	T/A g/L	pH	R/S g/L	Production
13.1%	6.7	3.47	<2.0 g/L	439 cases

The marvelous 2020 growing season and harvest was nearly perfect in all vine-related respects in Niagara. Wines that practically made themselves with perfect balance and proportions. This inaugural vintage of an all estate grown – but quite eclectic blend, represents what is beautiful about a terroir specific blend. The florality of Ehrenfelser is a rare treat of a variety here in Niagara, but on its own would be singular and overt. Although leading off the blend components Ehrenfelser is only a part of the platter that carries the “goodies” of a number of other varieties, and it is not just about high-toned floral aromatics. Auxerrois brings a ripe and full mid-palate with a touch of botrytis-apricot. Pinot Gris adds minerality and that tightens the mid palate with its wet stone feel and ripe pear length to the flavours in the wines concluding phrases. Riesling? Why of course the Riesling has a steely backbone and brightness with more lemon-citrusy and apple. Gewurztraminer can also upstage many other varietal players – but used in smaller amounts, its rose-petal floral notes, spicy ginger and opulent lychee fruit then woven with a smooth and almost oily texture, it contributes rounded corners and edges. Finishing off is a tangible dollop of Chardonnay that is also a lovely corner-filler and bodybuilder.

The tradition we are interested in supporting with this blend puts the blend at the pinnacle of the hierarchy rather than the single variety.

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Entirely fermented in stainless steel as separate varietals, then blended with all lees in February, it was then held on its lees until May following harvest. Once more – just as the blending notes above suggest,

the treatment that includes extended lees contact is a method that adds richness in texture, colour and length.

This wine is intended as a unique statement. Appealing to those wine enthusiasts that love wines that are fresh – yet age-worthy, rich - yet still bright, non-oaked – but still complex, but most of all a wine that exhibits this vineyard and our region in such an interesting and beguiling a way.