



Harvest Specifications

Harvest Date	Brix	Titrateable Acidity g/L	pH
Oct 2	23.2°	6.9	3.37

Wine Analysis

Variety	Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
Pinot Noir	12.9%	6.7	3.72	<2.0 g/L	123 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. Pinot Noir were fully ripe and picked to capture the maximum of red-fruit character and a soft, fine, velvety texture in the wine.

The Pinot Noir for this wine was hand-picked from the established Cuesta vineyard located just east of Vineland on the VQA designated Twenty Mile Bench – exactly across the road and up the hill from the winemaker’s family home since 1968. More on that below. Currently it is farmed by the Wismer brothers – Glen Elgin Vineyards. The Pinot Noir clone planted here is the Dijon 777 clone and vines were planted over 25 years ago. Soils are well-drained and lighter texture silty soils – at least lighter than most Bench vineyard sites, with a healthy limestone component brought down by glaciers and erosion from the nearby exposed rocks of the escarpment over millennia.

With these soils, slopes, and beautiful drainage on 3 sides, the Cuesta (co-designated by us as “Up Above”) site produces Pinot Noir with grace, and complexity, but don’t expect a subtle wine. It is a forward and cherry-driven fruit nose that then extends to a vibrant palate of raspberry, dried herbs, and medium acidity. the length of the finish shows up as stony, spicy, and lifted florals lingering on the palate for minutes. Please take this wine on a journey of aging by revisiting it over the next 5 to 8 years because it will continue to evolve and create a little bit of new wonder and added rewards every time.

The designation of “Up Above” is a whimsical nod to youthful memories of Ron’s many hours and in fact days at a time spent on this land. It was a simple way that Ron’s family indicated where they would be. Going “up above” was across the road and up the hill. The family often walked there and so much more. “Down below” indicated going down into the creek valley that was next to the home, also a favourite place to be and where the vegetable garden was tended. Ron’s father still resides there alone at age 93 – a testament to the strong hold that these environs have on the family.

The landscape “Up Above” features a pond graced with a surrounding mature forest of beech, maple, hemlock, pine, and oak. Here was a place that Ron would spend – wasting time – having fun – being in nature. In winter – skating and playing shinny on the pond with neighbourhood friends, and tobogganing on the hill - in spring, summer and fall – camping in the forest edging the pond, and fishing (once catching a memorable northern pike!). The unkept remnants of the old peach, cherry, apple, pear, and quince orchards were gleaned when the fruit wasn’t not too wormy. There was a house “up above” – very old and dilapidated but it was home to an old friend, Eugene, who daily carried his water in a kettle from a nearby spring, and who’s home Ron’s family visited at Christmas for a number of years. Family and neighbours called Eugene ‘the hermit’ but he was a very fine old gent who immigrated to Canada from Romania.

These are some of the memories that make this a very place special for Ron and we believe – translate into being a part of the secret ingredient that is terroir. It is that personal connection to this ancient and beautiful spot, carved by glaciers and water, evolving into the site that the Wismer’s now grow these Pinot Noir vines on, and that we select the grapes from to make a very terroir focused wine to share with you. Raise a glass “Up Above”!