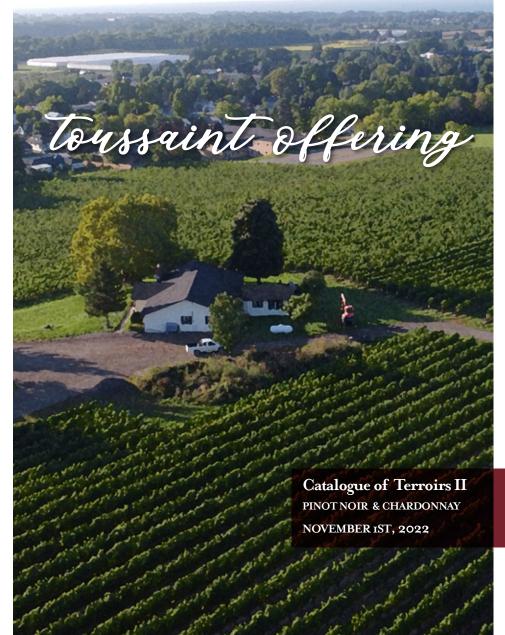
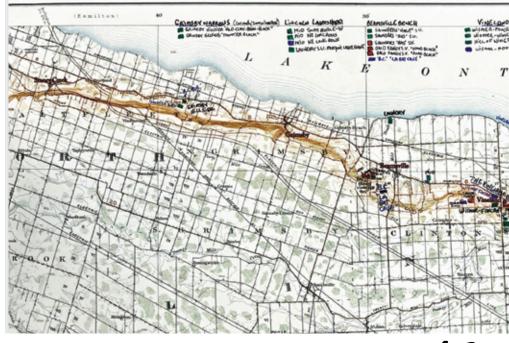


BACHELDER

MAPPING NIAGARA. ONE VINEYARD AT A TIME.



NIAGARA PI



welcome to the

THIS ISSUE IS DEVOTED TO UNDERSTANDING THE VINELAND BENCH, AS

Of COURSE, we are interested in the whole mosaic of terroirs that populate Niagara, and not just the Vineland Bench, and you will find other subtle, thought-provoking terroirs in this Terroir catalogue to dream about drinking and laying down for ageing... our collection of Single-Vineyards start down in the east of the Peninsula, at very tip of "Old Town" Niagara-On-The-Lake, and progress westward across the entire peninsula, ending at our 'Frontier Block' – on the edge of Hamilton!

However, this time, we want to focus in a bit on the Vineland Bench, and why its sheltered* position, altitude, considerable distance from the Lake, and Dolomitic limestone and magnesium-oxide-laced soils make some of the peninsula's most-compellingly-original, stunningly-identifiable wines.

THE INTERSECTION OF ASPECT AND DISTANCE FROM THE LAKE

The vineyards on the vineland Bench generally have an aspect that gently-slopes from South to North, towards Lake Ontario, and they vary between four to seven kilometres from the Lake's edge, at altitudes from 110 to nearly 200 metres above sea level.

It is this magic combination of both altitude and distance from the warm influence of the lake that gives the Vineland Bench such a unique grape growing vocation.

We are interested in defining terroir through our early-maturing grapes (of Burgundian origin), and this unique placement allows them to ripen a little slower than sites closer to the lake, gaining in complexity and local, site-expressing minerality along the way.

However, the whole region is a bit like an amphitheatre, sheltered as it is by the escarpment from the prevailing south-westerly winds, and the north-facing slope and aspect helps them drain out the cold air that we get for a day or two almost every winter. It also helps the grapes to slowly ripen, without the tough tannins that can come from the phenolics and thick skins attributed to constant winds.

ENINSULA

vineland bench!

DISTINCT FROM THE JORDAN BENCH, AS DISTINCT FROM THE TWENTY-MILE BENCH

THE INTERSECTION OF GEOLOGY AND FLAVOURS

There is Dolomitic soil all along the entire Escarpment, why then, are Vineland's soils often redder than Jordan's? Why do the whites of Vineland smell of the Sea at Low Tide, whilst the reds make this iodine, ozone flavour into something more ferrous, more meaty?

We will likely never understand completely the after-flow of water as the glaciers melted, never know why some soils are deep and some shallow; both conditions exist on the bench and closer to the Lakeshore.

THE CASE FOR 2 NEW SUB-APPELLATIONS: THE VINELAND BENCH AND THE JORDAN BENCH

Vineland and Jordan together are lumped into the 'Twenty-Mile Bench' appellation, centred as they are around the Creek of the same name, the same creek that falls over Ball's Falls, but the soils seem quite different. The Jordan Bench delivers more pure-fruited and firm chalkiness to both Pinot Noir and Chardonnay, while over the Creek in Vineland, wines from the same grapes take on a savoury, seashell and flint stoniness that verges on the bloody, the gamey, with low-tide marine smells reminiscent of iodine and ozone.

Fascinating. The VQA VINELAND BENCH VQA : has it's time come?

Certainly, with the two quaint villages of Vineland and Jordan to visit, one feels sure that wine lovers and tourists will benefit from drinking the wines and visiting the places: they, too will help us in pinning down the particularities and idiosyncrasies of the new Vineland Bench and Jordan Bench appellations!

This is not a reality, but a dream that some of us have! Santé,

Thomas Bachelder, Toussaint 2022



vintage 2020

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

It can be a risky business deciding on the quality of a new vintage from its "birth," - when it is first put on the market (just 24 months since the must became wine), but it can be instructive to at least have a go at describing it.

I don't think, as many have said, that 2020 is a perfect vintage from a terroir point of view, but it does seem to have given us some of the best wines from this new century.

I am aware that many love Niagara's warmer years: 2007; 2010; 2012; 2016; and 2018... but through OUR lens, defining terroir through the early-maturing grapes (our beloved grapes of Burgundian origin), the wines from warmer vintages can be a bit round, a bit broad, ofttimes with what I like to call 'stressy' tannins in an otherwise lovely, juicy, only slightly overripe wine...

I think that our wines from 2020 have largely avoided that scenario: with the warmer years, we try to avoid picking overripe, also avoiding stressy, tannic, dehydrated fruit. Sometimes, the sugars rush to levels that would seem to indicate ripeness, and we think we must rush to pick while the fruit is technically still green or immature.

In 2020, however, the sugar accumulation was surprisingly-slow, the acid retention was good, and there was no rot present... so 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. An artistic miracle of a vintage!

HARVEST DATES: We did not harvest earlier than usual! Although it is normal to start to pick Pinot Noir and Chardo anywhere from September 10th to end-September, after the summer that the northern hemisphere collectively experienced in 2020, we worried that we in Niagara would be forced to pick screamingly-early, and risk making dark, concentrated but ultimately monolithic wines.

That never happened: as we got into September the nights got cooler, the harvest was delayed, sugar development was slow, and acids were retained (likely due to vines at least partially "shutting down" their photosynthetic activity in the hottest part of the summer). As a result, we picked pretty much on our normal harvest dates: the summers' waning heat 'rescued' the vintage from becoming a potentially "fruit bomb" one, and instead it became a nearly 'perfect' vintage in terms of sugar, acid and pristine fruit condition.

Though we tend to prize the mineral focus and pure fruit flavours of the longer, cooler years, in the end, we are lucky to have had 2019 and 2020 – two back-to-back Burgundian-style vintages that, in the right hands, the right terroirs, show grace, elegance and longevity.

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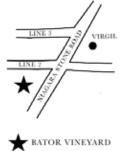
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FOUR-MILE CREEK VQA CHARDONNAY 2020

atorvineyard



WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

> 20 MONTHS IN TWO SLIGHTLY-USED BARRELS, FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

MINIMALLY CLARIFIED 14% alc. / vol; less than 2 g/l residual sugar

SUB-APPELLATION:

VQA Four-Mile Creek

ASPECT: North-Facing with a slight incline towards the Lake.

DATE OF PLANTING: The 2 -acre Chardonnay plot was planted in 2005 with clone 76 on SO4 root stalk.

> DISTANCE FROM LAKE ONTARIO: Shoreline varies, from 3-4 Kilometres

> > ELEVATION AT TOP OF VINEYARD: 90M +/- 2M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 1M

ELEVATION OF OLD TOWN, NIAGARA-ON-THE-LAKE: 79M 5 BACHELDER I 2022 OFFERING

TOUSSAINT RELEASE, NOVEMBER 1ST, 2022:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 43 CASES MADE: "At first glance, very fine when compared with the Gamays and Pinot Noir coming from this plot. A very fine, brighter and zestier, limey nose akin to that of Bai Xu's with pure pears and white peaches, great lanolin precision and clarity. This is a subtle wine; excitingly-so! Especially, the Chardo expresses the savoury and saline nature of the plot much more clearly than the PN & GN do. Stunning minerality. A rich, glycerine-textured, yet elegant wine with a lacey lightness of being. A great and happy terroir!!! What then, if any, is the commonality with the taste of terroir in this Chardonnay, and the three single-vineyard Bator Gamays we released earlier this year in this spring's La Violette release? And what commonality might this Chardonnay have with the Bator Pinot Noir Single-vineyard in this very release? A touch of gritty phenolics on the finish, an attractive raw intensity of subtle astringency, a terroir element that the Gamay Noir also evokes.

"Ah-ha! We need time (and more vintages of all three grapes) to start to figure this out!"

A WORD FROM MARY: "Liquorice"

N.B.: Although the 2021 is in barrel, sadly, this parcel was hard-hit by the winter of 2022 and there will be no wine produced.

DRINKING PRIME: Now - 2026 BEST FRUIT WINDOW: 2023-2024

THE PARCEL

Located in the Four-Mile Creek sub-App, in the extreme west of the appellation... not far from the border of St. Catharines. The Lakeshore closest to the farm describes an irregular path heading North-east towards Old Town and the Niagara River, and the location of the Bator Vineyard is close enough to the lake to minimize the coldest parts of the winter, and benefit from cool air off the lake to slow bud break in spring, yet also far enough from the Lake to acquire enough heat units for complete ripening.

THE GROWER

The Bator family bought the 80-acre tender fruit and grape farm back in 1950, and had planted mixed fruit and labrusca grapes, then when Robert Bator met Doris Todd, they bought the farm from his parents in 1980, and planted the vineyard portion to vinifera and some French Hybrids.

SOIL COMPOSITION

The soil in the chardonnay is clay loam. The soils in the pinot noir and gamay are fine clay at the south end to sandy loam at the north end.



BACHELDER I 2022 OFFERING 6



willmsvineyard

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 94 CASES MADE: "What is it that makes older vines from a warmer area so mineral, so classic? Willms leads off with a sharply-mineral, 'agrume' nose with a very complex assortment of fruit: waxy, lemon-oil, spice, nectarines, orange rind, yellow apple, lovely light and lacey citrus fruit. The mouthfeel is long and lanolin ... yellow plums dance onto the palate with vibrant energy and gorgeous, natural acidity and minerality. Quite possibility the most compelling Willms we have yet witnessed. We are honoured to be able to express the local terroir through these old vines."

A WORD FROM MARY: 'Honeycomb"

N.B.: Although we have 2021 still in barrel, sadly, the Willms 1983 planting was hard-hit by the winter of 2022 and, although we made a little wine, many of the original old vines planted in 1983 will have to be pulled out.

DRINKING PRIME: Now - 2027 BEST FRUIT WINDOW: 2023-2026

THE PARCEL

This Chardonnay vineyard is right down near Old Town in NOTL, and is from the Four-Mile-Creek VQA, and was planted way back in 1983, when there was hardly any vinifera in Niagara! Both the Chardonnay (1983) and the Gamay Noir (1983 & 1987) are from old vines - the Willms Vineyard (which was called "Sandstone" in an earlier incarnation) is uniquely located between two bodies of water, some 6 km from the lake, and about 4 km from the Niagara River. It is a combo of silt, loamy-clay, gravel, limestone and sand."

THE GROWER

Erv and Esther Willms bought the farm in 1981, which had been a cow field for a long time. Along with son Eric and daughter Rebecca, today they run the old-vines part of the farm, much of which was planted in 1983 and 1987. When the vineyard has just been cultivated, then followed by a rain, the dirt is washed off the stones, and they are clearly visible. Thus, they named the vineyard Sandstone, when they founded the original 13th St. Winery in 1998, in which the Willms were partners (at that time, on 13th Street in Louth), and the winery bought all their grapes under the vineyard name "Sandstone."

SOIL COMPOSITION

Clay-loam till: a combo of silt, loamy-clay, gravel, limestone, and sand. The soil is not incredibly sandy, but with a cultivator works up as nicely as if it were sand. That said, the soils the 1983 Chardonnay is planted on are sandier than most: one can easily sink a shovel or a hoe into it. The rest of the vineyard has lots of stone and gravel.





WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN TWICE; THRICE-USED AND NEUTRAL BARRELS, FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

MINIMALLY CLARIFIED 13.5% alc. / vol; 1.57 g/l residual sugar

SUB-APPELLATION:

Four-Mile Creek VQA Chardonnay

DATE OF PLANTING: 1983

DISTANCE FROM LAKE ONTARIO: 6.9 KM

ELEVATION AT TOP OF VINEYARD: 98M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 2M

ELEVATION OF OLD TOWN NIAGARA-ON-THE-LAKE: 79M



ai xu vineyar

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

JUST 119 CASES MADE: "bijou' of clarity with a similar nose to the Willms with less spice and wax, and a touch of honeyed, finely perfumed white flowers with lemon perfume and intense perry peaches. A sensual, silky wine with both natural acidity and richness despite the warmer year...white peaches and rich ripe pear nectar, a deft gymnast of a Chardonnay. Long and delicate, with acacia honey finish, 'the Saunders of NOTL?

A WORD FROM MARY: 'Thyme"

The Bai Xu vineyard is one of the oldest vinifera plantings in the region: their Grape Grower number is 011!!! - The Chardonnay and Gamay Noir vines are the oldest we have the pleasure to work with - 40 years-old at the 2021 Harvest!!!

DRINKING PRIME: Now - 2028 BEST FRUIT WINDOW: 2023-2026

THE PARCEL

The Byland Vineyard is located close to two major bodies of water, some 6 km from Lake Ontario, and about 4km from the Niagara River. The Chardonnay and Gamay are now old vines, and were planted at the same time circa 1981: The Chardonnay clone is 95, the Gamay clone is 358.

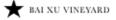
THE GROWER

Jackson and Amy Bai are the newer owners (2015) of one of the oldest vineyards in Niagara, which was planted 40 years ago, back in 1981! Jackson left his former career to become a vigneron and proudly does all the vineyard hand work himself.

SOIL COMPOSITION

The soil - very different from the neighbouring Willms vineyard is a mixture of sandy and loamy sediments over lacustrine clay with some silt, as well as limestone, with excellent moisture-holding properties, which help sustain the vines through the drier months of summer.





WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN SLIGHTLY-USED AND NEUTRAL BARRELS (OLDER BUT CLEAN), FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

MINIMALLY CLARIFIED 13.5% alc. / vol; 2.3 g/l residual sugar

SUB-APPELLATION:

Four-Mile Creek VQA Chardonnay

DATE OF PLANTING: 1981

DISTANCE FROM LAKE ONTARIO: 6.9 KM

ELEVATION AT TOP OF VINEYARD: 95M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 2M

ELEVATION OF OLD TOWN NIAGARA-ON-THE-LAKE: 79M

FOUR-MILE CREEK VQA CHARDONNAY 2020

patte roug vineuas d





SUB-APPELLATION:

Four-Mile Creek VQA

DATE OF PLANTING: 'Red Paw' Chardonnay was planted 2006, ripped out in 2022. Chardonnay 'Clone Unknown,' likely 76. 'Red Paw' Pinot Noir Block #270 was clone 828 on SO4. Planted in 2012, ripped out in 2022.

DISTANCE FROM LAKE ONTARIO: 12km as the Crow flies Distance from the Niagara River: 6.3 KM

> ELEVATION AT TOP OF VINEYARD: 115M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 0.5M

ELEVATION OF OLD TOWN, NIAGARA-ON-THE-LAKE: 79M

TOUSSAINT RELEASE, NOVEMBER 1ST, 2022:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

JUST 66 CASES MADE: "Quite different from the other three NOTL offerings, in part due to the proximity of the St. David's bench, this wine is clearly more on the citrus fruit spectrum, with glorious, perfumed apricots, grapefruit pith and a honeyed minty edge - all of which is underlaid with a classic oily lanolin and peachy-pear nectar. A whack of lovely, lemony minerality on the finish.

A WORD FROM MARY: "Apricots & Marzipan"

N.B.: Sadly, this parcel was hard-hit by the winter of 2022, and the vineyard has already been pulled out. This is the first and last wine that we made from this unique place.

DRINKING PRIME: Now - 2027. But it might be nice to hold some for 'Historical Nostalgia.' BEST FRUIT WINDOW: 2023-2026

THE PARCEL

This parcel is 'silent' – all the vines have been uprooted. Known as the 'Red Paw' parcel when made by Coyote's Run, the entire 60 acre-vineyard has apparently been sold by the Canopy Cannabis corporation that bought it from a short-term owner. That interim owner had in turn bought the vineyard from original owners, Patti & Jeff Aubry. It is a cold site in winter... (and that was what caused its demise in the winter of 2022), yet a warm site in Summer, so one could even ripen Cabernet Sauvignon*. The site has low vigour which is commensurate with quality wine production: as the clays slowed down the ripening, even early grape types such as Chardonnay and Pinot Noir were able to produce wines of elegance. *The thanks for this detailed info go to Niagara College's winemaker, Gavin Robertson. Some he gleaned from original Coyote's Run winemaker, Dave Sheppard.

THE GROWER

Niagara College as a tenant.

SOIL COMPOSITION

Heavier red* clays, limestone shale under shallow topsoil. Not a lot of stone comes up when you till, though. * How heavy is the clay? There is a brick quarry across the road... Jeddo soils, mainly reddish-hued clay-loam till. Pinot Block is also reddish, transitioning to mainly clay-loam till.

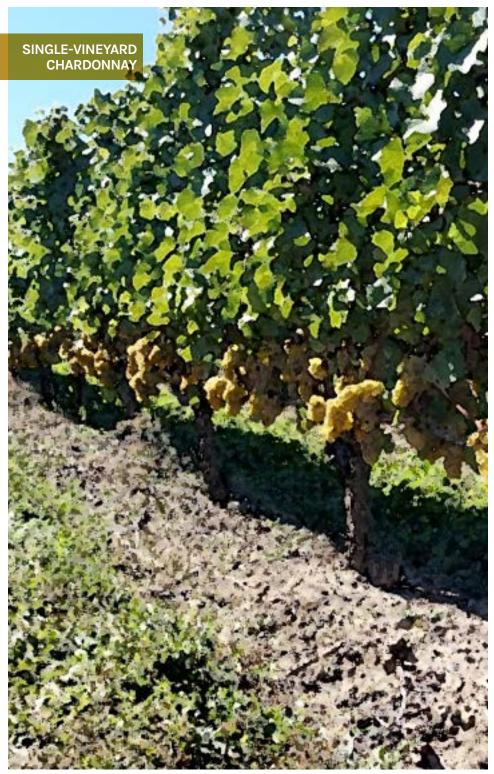
WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100% 20 MONTHS IN A SLIGHTLY-USED AND NEUTRAL BARRELS (228L), FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

MINIMALLY CLARIFIED 13.5% alc. / vol; 1.3 g/l residual sugar

SINGLE-VINEYARD CHARDONNAY



PARCEL: 'NORD'

TWENTY-MILE BENCH VQA CHARDONNAY 2020

wismer-fr vineya

TOUSSAINT RELEASE, NOVEMBER 1ST, 2022:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 119 CASES MADE: What is it about the soil here, on the Vineland Bench that makes for wine with such a distinctive mineral tang? "The stone is on the nose... sure, but this is a wine with great interest and purity: redolent of the beach at low-tide; algae and sea life notes give way to sea-spray, saline oyster-shell minerality. Unlike NOTL, there are 'no peaches here on the Bench' - neither literally nor figuratively: here, it is all pear lemon oil and almond-scented perfumed white flowers! Finishes rich and slatey with an intense tight minerality."

A WORD FROM MARY: 'Salinity & Pear, Honeysuckle and mint"

A LAST WORD FROM THOMAS: Admittedly written in the cool afternoon shade on the deck after a hot day on a Southern Coastal Maine beach, Foxcroft 'Nord' really does smell of the sea: all 11 SV Chardos were tasted at that time, and notes were written over two days, spending 'quality-time' with the same bottles... the second day, I varied the tasting order. Tasted again on 10/10/'22 over Thanksgiving, the verdict remails clear: 'This is a very special terroir.'

DRINKING PRIME: Now - 2030 BEST FRUIT WINDOW: 2023-2027

THE PARCEL

Quickly becoming a reference vineyard for Niagara, with several different versions from local high-end producers available in any given year, the Wismer-Foxcroft Chardonnay vineyard is a steep, stony-silty clay and limestone site. For the first several years, Fox was but a component of our restaurant 'glass-pour' wines! Frustrated, in 2013, the idea came to me to isolate the southern, hilly part of the slope from the lower, less steep northern bit. Incredibly, whilst briefly passing through Niagara, famed genius British wine journalist Andrew Jefford (Decanter and others) tasted the wines that I had pressed and barreled separately during fermentation. Somehow, though the wines weren't yet finished fermenting – Andrew first pointed out the stony 'salinity' of the flatter northern bit. I was shocked, as I was betting on the higher-altitude Southern bit. Ever since Andrew Jefford's "constat, *" we trip on the sea-mineral finish that only the northern slope of this vineyard imbues to the wines produced thereof! Unforgettable.

THE GROWER

Now into the second generation, The Wismer family has been growing grapes on the Vineland Bench for 25+ years. Craig Wismer is a wine lover with a good palate, a man of passion and commitment, and he and I have been thick as thieves for years in our pursuit of understanding soils, terroirs, clones and viticulture.

SOIL COMPOSITION

Reddish shallow Dolostone: magnesium-oxide and dolomitic limestone-influenced clay soils with a solid silt component. "Loamy textures over reddish clay/loam till."



WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN NEW, SLIGHTLY -USED AND NEUTRAL BARRELS, FROM BURGUNDIAN COOPERS, & FORESTS

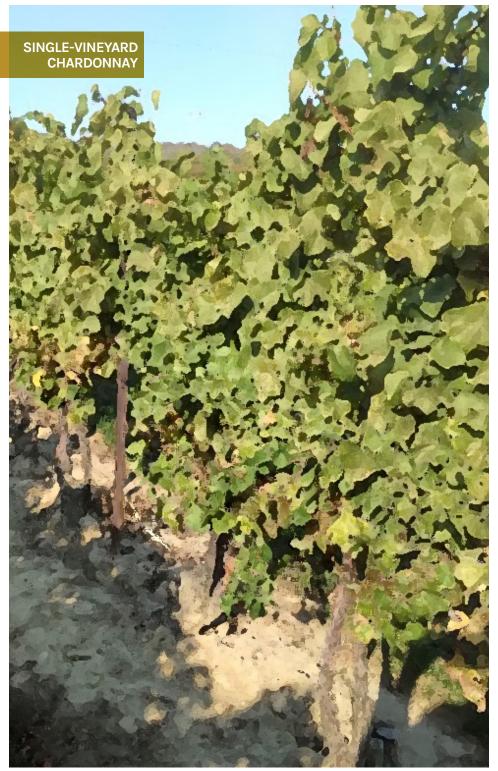
RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS MINIMALLY CLARIFIED 14.5% alc. / vol; 2.13 g/l residual sugar

SUB-APPELLATION:

Twenty-Mile Bench VQA VQA DISTANCE FROM LAKE ONTARIO: 5.4 KM ELEVATION AT TOP OF VINEYARD: 110M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 15M

* Constat is the beautiful French term that means: to notice, take stock of, record, define."



wismer-win vineyar

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 145 CASES MADE: "At first look, the nose is stonier and more flinty than Wismer-Foxcroft, a finer and more reticent version thereof. Juicy greengage plums and ripe melon fruit joins the pear (liqueur?) on the nose, and it comes across the palate rich and structured with a stony hint of marzipan and sea shells: deft minerality; complex; noble; ageable.

A WORD FROM MARY: "lychee and stone, marzipan and white flowers" DRINKING PRIME: Now – 2029 BEST FRUIT WINDOW: 2023-2027

THE PARCEL

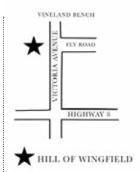
Some 'get' "Da Wiz" right away, some suddenly find they prefer it when it suddenly seems to blossom with a little age. Always noble, closed-in, restrained when young, the 'Wismer-Wingfield' Chardonnay is our latest ripening parcel, furthest from Lake Ontario (6.8km!), at the highest elevation (169m at the very top), "Da Wiz" comes in 10 days to three weeks after Wismer-Foxcroft, which is 1000 metres closer to the Lake.

THE GROWER

Now into the second generation, The Wismer family has been growing grapes on the Vineland Bench for 25+ years. Craig Wismer is a wine lover with a good palate, a man of passion and commitment, and he and I have been thick as thieves for years in our pursuit of understanding soils, terroirs, clones and viticulture.

SOIL COMPOSITION

Reddish shallow Dolostone: magnesium-oxide and dolomitic limestoneinfluenced clay soils with a solid silt component. "Loamy textures over reddish clay/loam till."



WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN NEW, SLIGHTLY-USED AND NEUTRAL BARRELS, FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

MINIMALLY CLARIFIED 14.5% alc. / vol; 0.84 g/l residual sugar

SUB-APPELLATION:

Twenty-Mile Bench VQA

DATE OF PLANTING: 1999

DISTANCE FROM LAKE ONTARIO: 6.8 KM ELEVATION AT TOP OF VINEYARD: 169M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 5M **TWENTY-MILE BENCH VQA CHARDONNAY 2020**

PARCEL: 'HILL OF WINGFIELD'

wismer-wingf vineyard



WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN NEW, SLIGHTLY-USED AND NEUTRAL BARRELS, FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

> MINIMALLY CLARIFIED 14.5% alc. / vol; 1.27 g/l residual sugar

SUB-APPELLATION:

Twenty-Mile Bench VQA

DATE OF PLANTING: 1999

DISTANCE FROM LAKE ONTARIO: 6.8 KM ELEVATION AT TOP OF VINEYARD: 169M

> METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 5M

TOUSSAINT RELEASE, NOVEMBER 1ST, 2022:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 120 CASES MADE: "Unusually- losed, impossibly pure. Seamlessly rich, yet restrained and mineral: How is this possible?" The indescribably crunchy chalky mineral fruit is so complex that it defies facile description... at least at the present - it clearly needs time! Complex stone and fine seaside aromas...Delicious. Impenetrable. Brooding. Impressive. Ageable. Truly, a 'Grand Vin,' a 'Grand Terroir!' Ultimately, with time in your glass - on your cellar - like the great horse 'Secretariat," this wine slowly pulls away from the pack and widens the gap with the passing of the years. We are all created equal, this is true, and wine's beauty is certainly at least partially in the eye of the beholder, but Come On, the 'Hill of Wingfield' is Grandiose!

A WORD FROM MARY: "marzipan and shortbread, saline stone" DRINKING PRIME: 2024 – 2032 BEST FRUIT WINDOW: 2024-2029

THE PARCEL

The Hill of Wingfield delineates a sharp slope through the shorter rows, which makes for longer hang-time, and an intense, rich noble set of flavours, overlaid by a tight, long, tactile and flavourful finish. As well, the wine possesses a generous weight and elegant, slatey minerality. Majestic! Some 'get' "Da Wiz" right away, some suddenly find they prefer it when it suddenly seems to blossom with a little age. Always noble, closed-in, restrained when young, the 'Wismer-Wingfield' Chardonnay is our latest ripening parcel, furthest from Lake Ontario (6,8km!), at the highest elevation (169m at the very top), "Da Wiz" comes in 10 days to three weeks after Wismer-Foxcroft, which is 1000 metres closer to the Lake. One wants to call the "Hill of Wingfield" a 'Grand Cru,' however, with no classification system yet in place in Niagara, one is not allowed.

THE GROWER

Now into the second generation, The Wismer family has been growing grapes on the Vineland Bench for 25+ years. Craig Wismer is a wine lover with a good palate, a man of passion and commitment, and he and I have been thick as thieves for years in our pursuit of understanding soils, terroirs, clones and viticulture.

SOIL COMPOSITION

Reddish shallow Dolostone: magnesium-oxide and dolomitic limestoneinfluenced clay soils with a solid silt component. "Loamy textures over reddish clay/loam till."



BACHELDER I 2022 OFFERING 18

SINGLE-VINEYARD CHARDONNAY



saunders vineyard

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

JUST 76 CASES MADE: 'Assisting at the birth of this wine was an honour... one of the most grandiose expressions of this part of the Beamsville Bench we have yet seen. Of course, we are biased: we love the Saunders family; their vineyard is organically-certified, and the Saunders 'Haut' parcel is just a few hundred metres below the BatCave! The nose has that usual light acacia honey and mint off the top, but then morphs into a light mineral and yellow plum chalkiness... a marvel and a revelation. A noble, fine-nosed Saunders that is very stony and rich at the same time. Lime zest (as Mary says!) overlaid with a hint of the lightest and purest honey possible. A rich yet nuanced and ageable lemony Saunders. I love the slightly phenolic and saline, gritty finish rendition of the Beamsville Bench... Grand Vin: Grande Année!"

A WORD FROM MARY: "Lime Zest, lightly-honeyed" DRINKING PRIME: Now - 2028 BEST FRUIT WINDOW: 2023-2027

THE PARCEL

Ah! The conundrum that is Saunders Vineyard: Lake-effect and Bench-effect at once!! Just 3,9km from the lake, but on the Bench at Mountainview road, Saunders is organically-grown* on clay, silt, sand & limestone. (*Certified by ProCert.) The 'Haut' Chardonnay block is in the higher, southern part of the vineyard in the older vines with an inspiring view of Lake Ontario. I like to think about how the curves of the bench sometimes draw close to the lake - and sometimes don't! This, along with varied soil compositions, elevations and planting regimes, makes for a fascinating study to toy with as you swirl the glass: Saunders 'Haut' IS Bench, but it IS closer to the Lake as well ...and thus is warmer, fleshier Bench!"

THE GROWER

The Saunders story is a captivating, touching one: One of the first pioneer viticulturalists on the Bench, visionary Warren Saunders turned 100 the year this wine was made! Riding out from the Hamilton steel mills on his Sundays off, Warren dreamed of owning land and eventually established the family farm on the Beamsville Bench when he was in his early 40's - and lvy was just 30... Their children - Ann-Marie, Royce & Leslie Saunders - always worked alongside their parents, and the Saunders farm is still run by Leslie, Ann-Marie, and her husband Peter, with guidance, as always, from Warren himself! What the Saunders have achieved is humbling lesson that shows us what intent; commitment and constancy can achieve, and how it can influence and inspire us all. Santé, Warren!

SOIL COMPOSITION

Surprisingly, very little sand: Clay, silt, & limestone.



WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN A NEW PUNCHEON (500L); SLIGHTLY-USED AND NEUTRAL BARRELS (228L), FROM BUR-GUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

MINIMALLY CLARIFIED 14% alc. / vol; 2.29 g/l residual sugar

SUB-APPELLATION:

Beamsville Bench VQA

DATE OF PLANTING: 1990 & 1991

DISTANCE FROM LAKE ONTARIO: 3.9 KM

ELEVATION AT TOP OF VINEYARD: 123M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 10M

ELEVATION OF HIGHWAY 8 (FOR COMPARISON): 110M



PARCEL: 'LAKESIDE'

laundryvineyard

TOUSSAINT RELEASE, NOVEMBER 1ST, 2022:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 27 CASES MADE: "Quite aside from the fact that this is made from the Chardonnay Musqué clone, just LOOK at the Lincoln Lakeshore terroir here. Here, indeed, we have the 'anti-Musqué, where the place speaks louder than the clone: there is a pure stone-fruited mintiness about the nose that attracts and holds the interest here: Light; fresh; digestible... yet a hidden future that I am not quite sure I understand. The Lakeshore is palpable: the lime-zest minerality is broad; the wine is simply delicious!"

A WORD FROM MARY: "Apricot Lanolin" DRINKING PRIME: Now - 2026 (???) BEST FRUIT WINDOW: 2023-2024

THE PARCEL

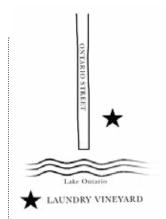
Grown and certified organic. Originally planted in 2000, and today run with passion, love and intense commitment by Heather Laundry. SO close to the lake that Heather has to be careful when she is turning her tractor!

THE GROWER

Heather Laundry grows everything she does with honesty and good intent. Certified Organic by Ecocert.

SOIL COMPOSITION

Pure Peach Soil: Sandy soils with some clay.



WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN NEUTRAL BARRELS (228L), FROM BUR-GUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

MINIMALLY CLARIFIED 13.5% alc. / vol; 1.66 g/l residual sugar

SUB-APPELLATION:

Lincoln Lakeshore VQA

DATE OF PLANTING: 2000

DISTANCE FROM LAKE ONTARIO: 200 metres

ELEVATION AT TOP OF VINEYARD: 90 metres

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 0.5m

LINCOLN LAKESHORE VQA CHARDONNAY 2020

PARCEL: 'RED-CLAY BARN BLOCK'

y hills



WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN A SEASONED PUNCHEON (500L); SLIGHTLY-USED AND NEUTRAL BARRELS (228L), FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

> MINIMALLY CLARIFIED 14% alc. / vol; 2.39 g/l residual sugar

SUB-APPELLATION:

Lincoln Lakeshore VQA

DATE OF PLANTING: 2004

DISTANCE FROM LAKE ONTARIO: 3KM

ELEVATION AT TOP OF VINEYARD: 112M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 2M

TOUSSAINT RELEASE, NOVEMBER 1ST, 2022:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 100 CASES MADE: "This is quite clearly one of the most unique terroirs in our entire East-to-West terroir lineup! There is something quite compelling about this wine that I am quite at a loss to name... yellow fruit, plums and pear seem easilyobvious to describe, but the lanolin and mineral-focused, pure-fruited nose of preserved citrus fruits leads us on to a slatey, lacey finish. There is something ineffable about this wine. Just as High-End as the Frontier block, and organically-Farmed since 2021. Yes, planted on deeper, less-stony soils, but possessing an only slightly broader, more expansive feel that I still need to nail down!" Ethereal!

A WORD FROM MARY: "A high note of Apricot compote" DRINKING PRIME: Now - 2028 BEST FRUIT WINDOW: 2023-2026

THE PARCEL

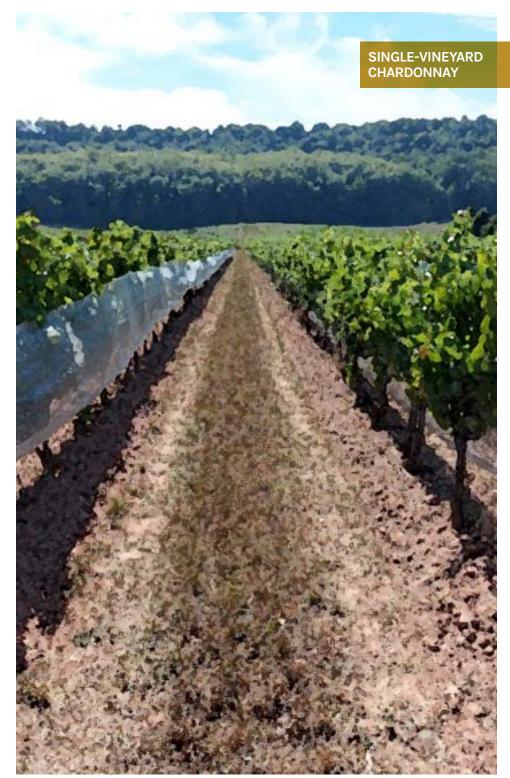
Grown Organically since 2021, the 'RED-CLAY BARN BLOCK,' adjacent to a red brick barn constructed in 1938 (functional, square with surprising art-deco-ish lines), has bright red soils, and confers a special flavour to the wine produced thereof. The topsoils vary from silty clay/loam mixes to grey and red clays, over top of heavy red clay subsoils. At a lower altitude than the Frontier block, and nearly a kilometre closer to the lake! Grimsby Hillside is a wild, stony, 'big-sky' site out in the Extreme west of Niagara. Nestled into the foothill of the Escarpment. Breathtaking, big sky country. Grimsby Hillside is another vineyard that is so close to the Lake that it is at once "The Bench" and "Lake-influenced." NB: It is a travesty that this vineyard must be labelled 'Lincoln Lakeshore' when it is so clearly "Bench" in flavour, terroir and location. Locals are hoping for a new VQA: "Grimsby Narrows!"

THE GROWER

Grown by The Franciosa family along with vineyard manager Josh Mitchell and his team (and they are carefully turning towards Organics), the Grimsby Hillside Vineyard is one of the sites where vines were first planted in Niagara, with the first harvest of grapes here in 1874. It was previously the vineyard of early Niagara wine pioneers Grimsby Wines Limited and Parkdale Wines and is being rediscovered as a unique terroir in its own right. Adding to the site's colourful history, the Grimsby Hillside "Stardust" vineyard very likely has many fragments of a 4.6-billion-year-old meteorite that hit the vineyard on the night of September 25th, 2009, so there are some components in the soil that are a lot older than most vineyards in Niagara!!!

SOIL COMPOSITION

Surprisingly, very little sand: Red Clay, silt, & limestone. Very stony, in parts, especially closer to the Escarpment.





imsty h 1 / ins

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 81 CASES MADE: "Tight, chalky, sea shell minerality; a chiseled texture across the palate; there is NO other place in Niagara like this! Solid stone, green plum fruit and marine-flavoured chalk... What a stony finish... not quite the expansive richness of the Vineland Bench; but who cares? This lithe dancer impresses with its form; its lacey lightness and crunchy stone finale! Tasted after the incredible 'Trio from Vineland,' this terroir clearly makes room for itself between the other 'Grand Bench' wines, with its lighter, lacey, mint and lime-inflected complex textures!

A WORD FROM MARY: "Guimauve" DRINKING PRIME: Now – 2030 BEST FRUIT WINDOW: 2023-2028

THE PARCEL

The 'Frontier Block,' for the fact that it is the first - or the last - vineyard / terroir in Niagara. Grimsby Hillside is a wild, stony, 'big-sky' site out in the Extreme west of Niagara. The topsoils vary from silty clay/loam mixes to grey and red clays, over top of heavy red clay subsoils, with another layer that appears to contain calcareous limestone shale and gravel deposits (suspected to be eroded material from the escarpment face that settled on the site). The Frontier Block was only under-drained every second row because of the number of boulders that were found under the ground*, which made draining every row a cost-prohibitive exercise. All the limestone and granite boulders that were dug up during drainage installation in 2007 are all still there along the edge of the escarpment. There's certainly many more tons of loose rock left under the Frontier Chardonnay block, snuggled up as it is against the escarpment. *The rest of the vineyard is under-drained in every single row. Nestled into the foothill of the Escarpment. Breathtaking, big sky country. Grimsby Hillside is another vineyard that is so close to the Lake that it is at once "The Bench" and "Lake-influenced." NB: It is a travesty that this vineyard must be labelled 'Lincoln Lakeshore' when it is so clearly "Bench" in flavour, terroir and location. Locals are hoping for a new VQA: "Grimsby Narrows!"

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SOIL COMPOSITION

Surprisingly, very little sand: Clay, silt, & limestone. Very stony, in parts, especially closer to the Escarpment.



WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN NEW, SLIGHTLY-USED AND NEUTRAL BARRELS, FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

MINIMALLY CLARIFIED 13.5% alc. / vol; 2.05 g/l residual sugar

SUB-APPELLATION:

Lincoln Lakeshore VQA

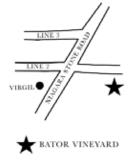
DATE OF PLANTING: 2004

DISTANCE FROM LAKE ONTARIO: 3.25 KM

ELEVATION AT TOP OF VINEYARD: 122M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 10M FOUR-MILE CREEK VQA PINOT NOIR 2020

atorvineyard



WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN A THRICE-USED BARREL, FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

MINIMALLY CLARIFIED 13.5% alc. / vol; less than 1 g/l residual sugar

SUB-APPELLATION:

VQA Four-Mile Creek

ASPECT: North-Facing with a slight incline towards the Lake.

DATE OF PLANTING: Pinot noir: 0.35 Acres planted in 2003. 0.35 Acres planted in 2014. All are clone 375 on So4 rootstock.

DISTANCE FROM LAKE ONTARIO: Shoreline varies, from 3-4 Kilometres

> ELEVATION AT TOP OF VINEYARD: 90M +/- 2M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 1M

ELEVATION OF OLD TOWN, NIAGARA-ON-THE-LAKE: 79M

TOUSSAINT RELEASE, NOVEMBER 1ST, 2022:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 22 CASES MADE: "This, our first Pinot Noir from Four-Mile Creek, the classic central area of Niagara-on-the-Lake, is redolent with scented Morello cherries; thrilling violets; perhaps even a subtle mintiness, underlaid with tomato leaf and basil complexity that morphs to sour sweet cherries with 'mineral tannins' and a long and "sweet" fruit finish on what is a very dry Pinot Noir. Some 'tabac' on the finish, and yet this one barrel was thrice-used. Enigmatic; Delicious."

What then, if any, is the commonality with the taste of terroir in this Pinot and the three single-vineyard Bator Gamays we released earlier this year in this spring's La Violette release? And what commonality might the Pinot have with the Bator Chardonnay Single-vineyard in this very release? For the moment, there is a certain attractive raw intensity of subtle astringency and /or tannin quality that we see in all three wines: "Ah-ha! We need time (and more vintages of all three grapes) to start to figure this out!"

A WORD FROM MARY: "Rhubarb compote with a bloody component" DRINKING PRIME: Now - 2027 BEST FRUIT WINDOW: 2023-2025

THE PARCEL

Located in the Four-Mile Creek sub-App, in the extreme west of the appellation... not far from the border of St. Catharines. Although the Lakeshore close to the farm describes an irregular path heading North-east towards Old Town and the Niagara River, the location of the Bator Vineyard is close enough to the lake to minimize the coldest parts of the winter, and benefit from cool air off the lake to slow bud break in spring, yet also far enough from the Lake to acquire enough heat units for complete ripening. The Pinot Noir - our first from the Four-Mile Creek, has good equilibrium and minerality. The fertile Pinot Noir Clone 375, which would be an unlikely choice for Bench Vineyards, may indeed be a good choice in this warmer Sub-App, as the abundance of fruit on the vine may prevent the sugars from skyrocketing, and the acids from dropping out.

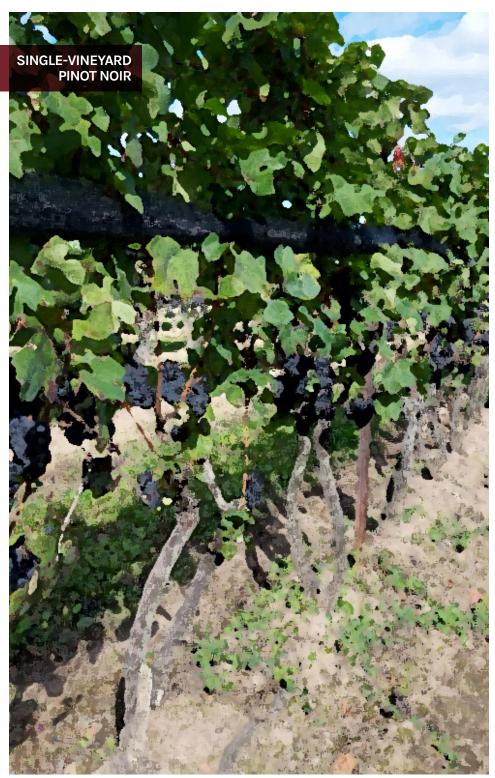
THE GROWER

The Bator family bought the 80-acre tender fruit and grape farm back in 1950, and had planted mixed fruit and labrusca grapes, then when Robert Bator met Doris Todd, they bought the farm from his parents in 1980, and planted the vineyard portion to vinifera and some French Hybrids.

SOIL COMPOSITION

The soil in the chardonnay is clay loam. The soils in the pinot noir and gamay are fine clay at the south end to sandy loam at the north end.





Courey vineyara

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 87 CASES MADE: "One smells the mineral first; then the Fruit! Crunchy, slatey chalk leads before the marvelous, dreamy sheen of gorgeous raspberries and just-picked baby forest strawberries topped by slight hints of cloves and dried cherries. The Pinot Noir produced from the old vines on the St. David Bench are, for me, some of the most enigmatic in all of Niagara."

A WORD FROM MARY: 'Floral violets lift choke cherry fruit.' DRINKING PRIME: Now - 2032 BEST FRUIT WINDOW: 2023-2028

THE PARCEL

On the tail-end of the St. David's Bench, planted on the shores of the old riverbed of where the Niagara River used to run many moons ago, lies the picturesque Lowrey Vineyard. It is surely one of the great honours of our lives to work with this special place. The oldest, Eastern part of the vineyard was planted in 1984 by the Lowrey family for Karl Kaiser (winemaker and co-founder of Inniskillin). Karl used the vineyard for his groundbreaking international collaboration 'Alliance' series Inniskillin made with Burgundy's Jaffelin (Bernard Répolt, now with Rémoissenet). The idea of doing an "Alliance" soon led to the idea of Le Clos Jordanne, that Mary & I (and the girls) eventually moved to Niagara from Oregon to help start.

THE GROWER

Howie, Wilma and son Wes Lowrey still run the vineyards today with the utmost care and love. Their own winery is called 'Five Rows.' Check them out! www.fiverows.com. Located on the St. David's Bench, the Lowrey Vineyard has complex soil variability and limestone content (due to both its glacial heritage, and the fact that the river actually ran through the property many eons ago).

SOIL COMPOSITION

The old-vine Pinot Noir is planted on a very specific two-acre site on the sixty-acre property and is on a gentle slope at the foot of the escarpment. The block benefits from the air movement, which cools it in summer, and minimises "Winterkill" of dormant buds. The clay/loam seam (which sits on a limestone base layer), runs through the entire block, but the percentage of clay is progressively higher the further you go north. The theory is that the south end of the block sits just below the beach head of the glacial Lake Iroquois - avoiding the sandy soil pockets just to the north. Too much sand content would make growing a vigorous varietal like Pinot even more difficult to control. The block has aged gracefully over the last thirty years, and seemingly adds new layers of complexity to its wines with each passing vintage. (Some of this detail has been contributed by Wes Lowrey.)





WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN NEW, SLIGHTLY-USED AND NEUTRAL BARRELS, FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS MINIMALLY CLARIFIED 12.5% alc. / vol; less than 1 g/l residual sugar.

SUB-APPELLATION:

St. David's Bench VQA

ASPECT: North-Facing with a slight downward incline.

DATE OF PLANTING: 1988; 1993

DISTANCE FROM LAKE ONTARIO: 13 KM as the bird flies.

Distance from the Niagara River: 5 KM

ELEVATION AT TOP OF VINEYARD: 119M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 5M

SINGLE-VINEYARD PINOT NOIR

ourey vineyar

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 91 CASES MADE: "Off the top, the first nose seems similar to the Vieilles Vignes (above) - at least in a small glass, it seems reticent to speak of itself, but pour it into a real Burgundy glass and watch the intensity unfurl: initially, a suggestion of darker, noble pure chalky red raspberries: surely, the greatest, most lip-smacking expression of Lowrey we have yet seen. Savoury & long. Words fail. DO try this against the magistral 2019 in a few years (said Thomas to himself). Quoted from last year's catalogue, and true yet once again: "How to describe the ineffable*? ...Effortless class and purity; a complete enigma if we did not know the terroir and age of the vines: one of the great honours of our lives to work with this oldest, Eastern part of the vineyard planted in 1984 and 1988 for Karl Kaiser of Inniskillin by the Lowrey family. *Sacred, incapable of being expressed in mere words."

A WORD FROM MARY: 'Delicious cranberry sauce, a peppery confit de framboise!" DRINKING PRIME: Now - 2035 BEST FRUIT WINDOW: 2024-2030

THE PARCEL

On the tail-end of the St. David's Bench, planted on the shores of the old riverbed of where the Niagara River used to run many moons ago, lies the picturesque Lowrey Vineyard. It is surely one of the great honours of our lives to work with this special place. The oldest, Eastern part of the vineyard was planted in 1984 by the Lowrey family for Karl Kaiser (winemaker and co-founder of Inniskillin). Karl used the vineyard for his groundbreaking international collaboration 'Alliance' series Inniskillin made with Burgundy's Jaffelin (Bernard Répolt, now with Rémoissenet). The idea of doing an 'Alliance' soon led to the idea of Le Clos Jordanne, that Mary & I (and the girls) eventually moved to Niagara from Oregon to help start.

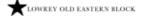
THE GROWER

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SOIL COMPOSITION

The old-vine Pinot Noir is planted on a very specific two-acre site on the sixty-acre property and is on a gentle slope at the foot of the escarpment. The block benefits from the air movement, which cools it in summer, and minimises "Winterkill" of dormant buds. The clay/loam seam (which sits on a limestone base layer), runs through the entire block, but the percentage of clay is progressively higher the further you go north. The theory is that the south end of the block sits just below the beach head of the glacial Lake Iroquois - avoiding the sandy soil pockets just to the north. Too much sand content would make growing a vigorous varietal like Pinot even more difficult to control. The block has aged gracefully over the last thirty years, and seemingly adds new layers of complexity to its wines with each passing vintage. (Some of this detail has been contributed by Wes Lowrey.)





WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN NEW, SLIGHTLY-USED AND NEUTRAL BARRELS, FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

MINIMALLY CLARIFIED 12.5% alc. / vol; less than 1 g/l residual sugar.

SUB-APPELLATION:

St. David's Bench VQA

ASPECT: North-Facing with a slight downward incline.

DATE OF PLANTING: 1984; 1988

DISTANCE FROM LAKE ONTARIO: 13 KM as the bird flies.

Distance from the Niagara River: 5 KM

ELEVATION AT TOP OF VINEYARD: 119M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 5M

ELEVATION OF OLD TOWN, NIAGARA-ON-THE-LAKE: 79M

TWENTY-MILE BENCH VQA PINOT NOIR 2020

hanekvineyard



WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN NEW, SLIGHTLY-USED AND NEUTRAL BARRELS, FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

MINIMALLY CLARIFIED 13.0% alc. / vol; less than 1 g/l residual sugar.

SUB-APPELLATION:

Twenty-Mile Bench VQA

ASPECT: North-Facing with a slight downward slope

DATE OF PLANTING: 2005

DISTANCE FROM LAKE ONTARIO: 5.5 KM

> ELEVATION AT TOP OF VINEYARD: 126M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 3M

ELEVATION OF HIGHWAY 8 (FOR COMPARISON): 110M

TOUSSAINT RELEASE, NOVEMBER 1ST, 2022:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 128 CASES MADE, of which 57 bottles are magnums*: "I remain stunned that this gorgeous vineyard is just TEN metres to the North of Wismer-Parke's 'Wild West-End parcel, and yet makes such different wine! Hanck has a red-fruited, silky, chalky charm that is utterly unlike the adjacent 'Wild West-End!' One of the most] thrillingly-perfumed wines of the vintage: incredible complexity of viscous black cherry, raspberry and cranapple segue through savoury olive and tapenade flavours on the way to the long finish tinged with chalky, bloody tannins. Some incredible weight of classy fruit here – a real Cru to watch!"

A WORD FROM MARY: "Cranberry, chewy dark cherry & thyme, fig, almost almondy." DRINKING PRIME: Now - 2032

BEST FRUIT WINDOW: 2025-2028 Tertiary flavours will slowly creep and delightfully 'corrupt' this wine. *Magnum Release: December 1st, 2022

THE PARCEL

The Hanck parcel is located just 10 metres across the headland from Wismer-Parke's 'Wild West-End' parcel! It shares a similar aspect and soil profile to Wismer-Parke, however it is a little lower in altitude, a little closer to the lake.

THE GROWER

Hanck is owned by Rob Harold and Joe Schenk of 'King & Victoria' winery, and farmed by the Wismer family's viticulture team: 'Glen Elgin.'

SOIL COMPOSITION

Reddish shallow Dolostone: magnesium-oxide and dolomitic limestoneinfluenced clay soils with a solid silt component. "Loamy textures over reddish clay/loam till."

SINGLE-VINEYARD PINOT NOIR







TWENTY-MILE BENCH VQA PINOT NOIR 2020

wismer-par vineyard

TOUSSAINT RELEASE, NOVEMBER 1ST, 2022:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 136 CASES MADE, of which 69 bottles are magnums*: A nose of great and pure Pinot, closed, yet dark red fruit appears after scented red raspberries, violets and Darjeeling tea leaf! Just 50 metres from Hanck, and yet dense, dense, chewy-textured, less beguilingly-fruity than Hanck, more bloody, more dark-fruited, even carries more massive fullness and rusty-iron tones than the 'Wild West-End! Magistrale! Great weight: some dark black-curranty grainy tannins still to arrange on the dark, fruity, spicy, licquorice-tinged finish.'

A WORD FROM MARY: 'Closed, dark-fruited with delicious vanilla bean." DRINKING PRIME: Now - 2030 BEST FRUIT WINDOW: 2025-2028 *Magnum Release; December 1st, 2022

THE PARCEL

Meeting Wismer-Parke was like meeting a child I had to 'learn to love' Wismer-Parke: it was the wild, bloody, 'bit your tongue' gaminess' of Parke I had to get used to, much like Gevrey-Chambertin in Burgundy, which is never my first choice off a restaurant's Burgundy list, but always a terroir I greatly admire - from a safe distance! Not understanding, I declassified Parke to our 'Village' blend for a couple of vintages, slowly & eventually figuring out that that rustic, grainy-yet-fine Wismer-Parke character was nevertheless the 'real thing! I then proceeded to isolate the blocks, the rows, the barrels that MOST celebrated this unique, defining character. From the sweet spot of the 20-Mile Bench on reddish magnesium and dolomitic-limestone clay soils with a solid silt component, 'Wismer-Parke' makes wines with a wild, rusty, anise-scented, iron-tinged nuance, yet a pretty, savoury mouthfeel. The reddish-brown soils of the lower Vineland bench bring a special nuance to what is essentially an excellent sub-appellation for making fine, scented, nuanced Pinot Noir and Gamay Noir.

THE GROWER

Now into the second generation, The Wismer family has been growing grapes on the Vineland Bench for 25+ years. Craig Wismer is a wine lover with a good palate, a man of passion and commitment, and he and I have been thick as thieves for years in our pursuit of understanding soils, terroirs, clones and viticulture.

SOIL COMPOSITION

Reddish shallow Dolostone: magnesium-oxide and dolomitic limestoneinfluenced clay soils with a solid silt component. "Loamy textures over reddish clay/loam till."



WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN NEW, SLIGHTLY-USED AND NEUTRAL BARRELS, FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS MINIMALLY CLARIFIED 13.5% alc. / vol; Less than 1 g/l residual sugar.

SUB-APPELLATION:

Twenty-Mile Bench VQA

ASPECT: North-Facing with a good downward slope

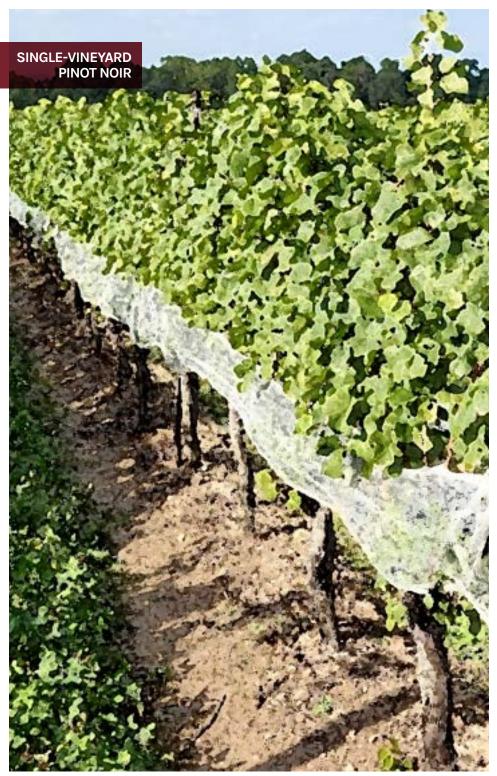
DATE OF PLANTING: 1999. Now older vines, planted in 1999 to 115 and 667 on 3309 rootstalk on reddish magnesium oxide-rich, silty/clay and limestone soil.

DISTANCE FROM LAKE ONTARIO: 5.5 KM

ELEVATION AT TOP OF VINEYARD: 133M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 6M

ELEVATION OF HIGHWAY 8 (FOR COMPARISON): 110M



wismer-park vineyard

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 73 CASES MADE, of which 42 bottles are magnums*: 'A delicious glycerin-laden wine with a wild raspberry-scented bloody blackcurrant leaf curious and compelling blend of flavours: A year in which the 'Mystery Clone' of the WWE is as wild as ever, but also one in which the fullness and roundness of the fruit carries a lighter, more perfumed tone than that of the Parke. Incredible finesse in 2020; less rawness: linear but lovely and an elegant juiciness and a core of fruit that is impressive. Very nearly the child that is shining most brightly this vintage!'

A WORD FROM MARY: "Bloody black licquorice." DRINKING PRIME: Now - 2032 BEST FRUIT WINDOW: A delicious peak in 2026-2029 *Magnum Release: December 1st, 2022

THE PARCEL

If I had to 'learn to love' Wismer-Parke, then imagine my reaction to the Wild West End when first Craig Wismer proposed this 'Mystery Clone' block. Of Course, it captured my imagination! If Parke already had the wild bloody, 'bit your tongue' anise gaminess, imagine my surprise when the Wild West End had even more! We onlookers are privileged to discover and rediscover the depth and yet forwardness of this amazing bit of the Vineland Bench! From the sweet spot of the 20-Mile Bench on reddish magnesium and dolomiticlimestone clay soils with a solid silt component, 'Wismer-Parke' Wild-West End' – planted to a 'Mystery Clone' of Pinot Noir whose identity is lost in the mists of time - makes wines with a wild, rusty, anise-scented, iron-tinged nuance, yet a pretty, savoury mouthfeel. 'Rustic, yet very fine!"

THE GROWER

Now into the second generation, The Wismer family has been growing grapes on the Vineland Bench for 25+ years. Craig Wismer is a wine lover with a good palate, a man of passion and commitment, and he and I have been thick as thieves for years in our pursuit of understanding soils, terroirs, clones and viticulture.

SOIL COMPOSITION

Reddish shallow Dolostone: magnesium-oxide and dolomitic limestoneinfluenced clay soils with a solid silt component. "Loamy textures over reddish clay/loam till."



WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN TWICE; THRICE-USED AND NEUTRAL BARRELS, FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS MINIMALLY CLARIFIED 13.5% alc. / vol; Less than 1 g/l residual sugar.

SUB-APPELLATION:

Twenty-Mile Bench VQA

ASPECT: North-Facing with a good downward slope

DATE OF PLANTING: 1999. Planted to a 'Mystery Clone' of Pinot Noir lost in the mists of time.

DISTANCE FROM LAKE ONTARIO: 5.5 KM

ELEVATION AT TOP OF VINEYARD: 133M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 6M

ELEVATION OF HIGHWAY 8 (FOR COMPARISON): 110M TWENTY-MILE BENCH VQA PINOT NOIR 2020

encer-mor vineyara an VINELAND RENDER



WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN NEW, SLIGHTLY-USED AND NEUTRAL BARRELS, FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

MINIMALLY CLARIFIED 14% alc. / vol; less than 1 g/l residual sugar.

SUB-APPELLATION: TWENTY-MILE BENCH VQA

ASPECT: East-Facing with an abrupt downhill slope.

DATE OF PLANTING: 1996

DISTANCE FROM LAKE ONTARIO: 7+km

> ELEVATION AT TOP OF VINEYARD: 185M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 15M

ELEVATION OF HIGHWAY 8 (FOR COMPARISON): 110M

TOUSSAINT RELEASE, NOVEMBER 1ST, 2022:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 146 CASES MADE: The Spencer-Morgan vineyard is easily the highest-altitude and furthest from the Lake of all of our Pinot Noir vineyard sites. The Spencer-Morgan block sits at the steeply-sloped heart of the Megalomaniac home vineyard, well above any other sites we work with in Vineland. At 185 metres at the top of the block, there is often the misconception that this terroir is cooler. Not in the Summer! Perfectly east-facing, it ripens well and early, and inspired with some understanding of the terroir gleaned from recent Megalo winemakers Sébastien Jacquey and Chris Frey, I tried not to 'lean in too heavy here' on the extraction during fermentation. These are the most deeply-fruited cherries I can imagine tasting: a high, wild-yeast nose – thrilling – that tends just a little towards sun-warmed strawberries. So rich, balanced and long, it almost seems sweet. But it is dead-dry. Welcome to our newest enigma: Spencer-Morgan!"

A WORD FROM MARY: "Lovely, red-fruited liqueur perfumes with notes of pretty treacle, and dark-fruited dates." DRINKING PRIME: Now - 2030 BEST FRUIT WINDOW: Will be just delicious in 2026-2028

THE PARCEL

This is Megalomaniac's home Estate block of Pinot Noir; located high on the Vineland Bench just south of the winery. Planted to a mixture of clones with 115 and 777 dominating the mix. It is hot up there in Summer, even despite the altitude, the site is windy, and the slope has been known to produce rich reds with extract and tannin.

THE GROWER

Megalomaniac farms this themselves – the viticultural team is led by the very capable Tony Molek.

SOIL COMPOSITION

Clay and silt and limestone, however, at the top of the block, the soil is about a metre and a half thick before you hit shale. Interestingly, at the bottom of the slope, the soil is only about 30cm deep, and one hits bedrock right away...

SINGLE-VINEYARD PINOT NOIR





PARCEL: 'BAS'

saunders vineyard

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD. JUST 46 CASES MADE: 'A lovely core of raspberry-scented blackberries and dark fruit runs through this wine and informs its drive. With decantation (and/or time in the cellar), chocolatey, almost cocoa-tinged tannins soften (they derive from the immense concentration from the small wild blueberry-sized organic berries), and the wine stuns with its gentle florality. Despite the young tannins, this remains a deft, medium-bodied, floral-scented wine with a pure-fruited finish Ah! The conundrum that is Saunders Vineyard: Lake-effect and Bench-effect at once! In Niagara, the curves of the bench sometimes draw close to the lake - and sometimes don't! Saunders IS Bench, but it IS closer to the Lake... and thus is warmer, fleshier Bench!"

A WORD FROM MARY: "Dried fruits over cranberried herbs"... DRINKING PRIME: Now - 2028 BEST FRUIT WINDOW: A delicious peak in 2025-2027

THE PARCEL

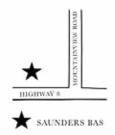
Just 3,9km from the lake, but on the Bench at Mountainview road, Saunders is organically-grown* on clay, silt, sand & limestone. (*Certified by ProCert.) In 2020 it was still 'younger vines' - the 'Bas' Pinot Noir block is in the lower part of the vineyard at a similar elevation to 'Hanck', 'Parke,' and the 'Le Clos Jordanne vineyards' over in Vineland and Jordan.

THE GROWER

The Saunders story is a captivating, touching one: One of the first pioneer viticulturalists on the Bench, visionary Warren Saunders turned 100 the year this wine was made! Riding out from the Hamilton steel mills on his Sundays off, Warren dreamed of owning land and eventually established the family farm on the Beamsville Bench when he was in his early 40's - and Ivy was just 30...Their children - Ann-Marie, Royce & Leslie Saunders -always worked alongside their parents, and the Saunders farm is still run by Leslie, Ann-Marie, and her husband Peter, with guidance, as always, from Warren himself! What the Saunders have achieved is humbling lesson that shows us what intent; commitment and constancy can achieve, and how it can influence and inspire us all. Santé, Warren!

SOIL COMPOSITION

Surprisingly, very little sand: Clay, silt, & limestone.



WINE DETAILS

INDIGENOUS YEAST FERMENT; Indigenous Malolactic 100%

20 MONTHS IN TWICE; THRICE-USED AND NEUTRAL BARRELS (OLDER BUT CLEAN), FROM BURGUNDIAN COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY / UNDER PRESSURE OF INERT GAS

MINIMALLY CLARIFIED 13% alc. / vol; 2 g/l residual sugar.

SUB-APPELLATION:

Beamsville Bench VQA

DATE OF PLANTING: 2011 & 2014

DISTANCE FROM LAKE ONTARIO: 3.9 KM

ELEVATION AT TOP OF VINEYARD: 123M

METRES DIFFERENTIATION FROM TOP TO BOTTOM OF VINEYARD: 10M



thankyou

THANK YOU!!! BACHELDER IS A TEENY-WEENY SMALL WINERY, AND WE CANNOT DO THIS WITHOUT A HUGE TEAM EFFORT!

- FIRSTLY- To all the growers (see the individual wines for the deets) who have made any and all of this possible!
- To the International Cool Climate Chardonnay Celebration for bringing the world here and showing us all that we had a place in it!
- To Brock University's CCOVI lab, that does the lab work for all of us who could never hope to staff and equip our own lab!
- To Elena Galey-Pride of Winestains, Karen Black, and Shawn King who have helped us with our releases, with the Web, with social media, photography and...
- Louis Gagnon, who cast an avuncular eye over my French catalogue, to make sure I was "doing my best"... but better-still, he did such a good job that not only did I love the modifications he suggested, but also often went back and changed the English in consequence, to make it more precise!
- To Mary, my dear sweet wife and partner in life and love, and our two girls Esmée and Violette, without whom..."Nothing from Nothing leaves Nuthin' " (Billy Preston)
- To Lynn Maceira for her elegant catalogue design, and to Chef Michael Olson for his amazing drone work and photography of the Vineland Bench!
- To Ian Hauber, Arlington Johnson and Alexandra Rankin. Thank you for your great support and outstanding work at the Cellar Door.
- And to Lillian Coates, in Accounting and Order Fulfillment, who is retiring at Christmas she has helped us weather storms, smoothen out our processes and grow, through her tireless and constant commitment – any day of the week when orders came in! Joyeux Noël, Lillian!

I love and venerate the amazing wines and regions of greater Burgundy and all those of the Old World. Making wine over there is SO exciting, real, historic, inspiring – you feel so alive and privileged to participate. Those amazing terroirs – where the grapes evolved in situ – are my favourite wines on the planet.

HOWEVER, there is NOTHING more exciting and satisfying in the wine world than discovering new terroirs: it is never perfect, but WHAT a journey!

Thomas Bachelder Toussaint 2022





MAPPING NIAGARA. ONE VINEYARD AT A TIME.