



BACHELDER

MAPPING NIAGARA. ONE VINEYARD AT A TIME.

ETHEREAL, PERFUMED  
*Niagara* PINOT NOIR 2021

And 2021 CHARDONNAYS  
...OF POISE & DEFINITION  
NOVEMBER 1 ST, 2023

WINES OF 2021: LA TOUSSAINT OFFERING



For me, it is positively adolescent to put Burgundy down in any way, or even to ignore it. Have their wines become too expensive? YES, because of scarcity!

Burgundy is the OG, the Very Definition of 'Drinking Local' - they keep every little local terroir apart in cask, the better to discover and honour the local, and then they take the care to get it into bottle that same way! And through their centuries of work, the Burgundians gave us incredibly-nuanced wines, but they also bequeathed us these sainted, terroir-transmitting grapes that evolved on THEIR calcaire (white limestone) soils - grapes that inspired the World; grapes that we have put to work here IN NIAGARA to define the DOLOMITIC origins of OUR crazy-quilt patchwork of post-glacier melt/flow terroirs.

## WHAT WE DO BEST HERE IN NIAGARA:

## THE INTERSECTION OF GEOLOGY AND FLAVOURS

What must be said: 'perhaps Niagara shouldn't just make varietal Pinot Noir (and Chardonnay),'

Perhaps, what we Should be making are ‘wines of place!’





# Burgundy AND NIAGARA

- Jordan Bench Pinot Noir;
  - Vineland Bench Pinot Noir;
  - Beamsville Bench Pinot Noir;
  - Short Hills Bench Pinot Noir;
  - Vinemount Ridge Pinot Noir;
  - Lincoln Lakeshore Pinot Noir;
  - Creek Shores Pinot Noir;
  - St. David's Bench Pinot Noir,
- and, of course,
- Four-Mile Creek N.O.T.L Pinot Noir!

There is Dolomitic limestone soil all along the entire Escarpment, and that is what makes Bench Pinots so special and different from each other (thanks to their varied glacial heritage), but also in Niagara on the Lake, where the dolomitic limestone is joined by higher proportions of sandstone, silt, & sandier elements.

## EVERY DREAM A DREAMER DREAMS OF PINOT NOIR:

If we cannot yet convince you to love Pinot Noir for its perfumed, subtly-fruited flavours and richness of viscous mouth-feel, then, pray, do let us speak to you of the grape's role in the delivery of the flavour of place, of the local geology. No other grape does this with such ease, such flair, such effortless *débonnaire*!

Good luck on your personal journey through these terroirs of the La Toussaint 2023 Release – whether these Niagara vineyards be expressed through white or red grapes! – and remember, it is YOUR Journey!

Santé,  
Thomas Bachelder, La Toussaint 2023



## 2021 HARVEST REPORT

*Vintage 2021:*

### WHAT WE FELT; WHAT WE LIVED; HOW IT MADE US FEEL!

#### **VARIABLE WEATHER, BUT WINES OF BALANCE AND ELEGANCE**

Record-setting highs coupled with periodic droughts: sporadic but heavy summer and fall rainfall and humidity – when one looks at the year in the rear-view mirror, 2021 was epitomised by variable weather!

This warm, dry spring saw a slightly earlier than average bud break, leading the peninsula into an earlier-than usual bloom period. The warm, dry summer weather continued, suggesting we would be looking at a very early, low-yielding harvest. However, a couple of big rains in August pushed crop levels higher, with cluster weights rising dramatically. The heavy / frequent rain continued through harvest, with just enough intermittent sun to ripen the early Burgundian varieties (Pinot Noir, Chardonnay and Gamay Noir) to attractive levels. Yes, for some vineyards – especially the heavily-cropped ones – it was a race against time to get them picked and sorted during the sunny breaks, but in general, the brix and acid were only slightly diluted with the rains, and the resulting wines had beautifully-plush fruit, lower alcohols, yet with trademark Niagara acidity and minerality! A very useful, classic-tasting vintage!

#### **EXECUTIVE SUMMARY:**

2021 was evidence of the old saying: the vintage is made from September 1st-on; don't let a great summer lure you into complacency!

The Chardonnays are quite classic: a 'pretty' pure, floral-fruited year with great savoury minerality and solid acidity. The young, still-mute wines are in bottle but portend a great future. Niagara's Chardonnays age well!

Pinot Noir & Gamay Noir: Ever since they were pressed off to barrel, the 2021 Burgundian reds have shown medium colour, surprisingly lovely floral perfumes and great mineral verve. Classic fruit aromas mingle with great firm minerality that will hold the wines as they age and improve.



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# Bator Vineyard

## SINGLE-VINEYARD CHARDONNAY

### 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

### TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

"At first glance, very fine and with less of the pleasing rusticity that the Gamays and Pinot Noir coming from this plot possess. A very fine, brighter and zestier, limey nose akin to that of Bai Xu's with pure pears and slightly-honied, lemony white peaches, great lemon oil lanolin precision and clarity. This is a subtle wine; excitingly-so! Especially, the Chardo expresses the spicy, 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: Complex Liquorice and Pear Drop!

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

DRINKING PRIME: Now - 2026

BEST FRUIT WINDOW: 2023-2024

Just 47 CASES PRODUCED

### 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 flow 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.



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*Bator*

CHARDONNAY

2021

VQA FOUR MILE CREEK VQA





# Willms Vineyard

## SINGLE-VINEYARD CHARDONNAY

### 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

### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

"What is it that makes older vines from a warmer area so mineral, so classic? Willms leads off with a sharply-mineral, 'agrumé' 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 possibly 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: Lemony 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

Just 48 CASES PRODUCED

### THE PARCEL

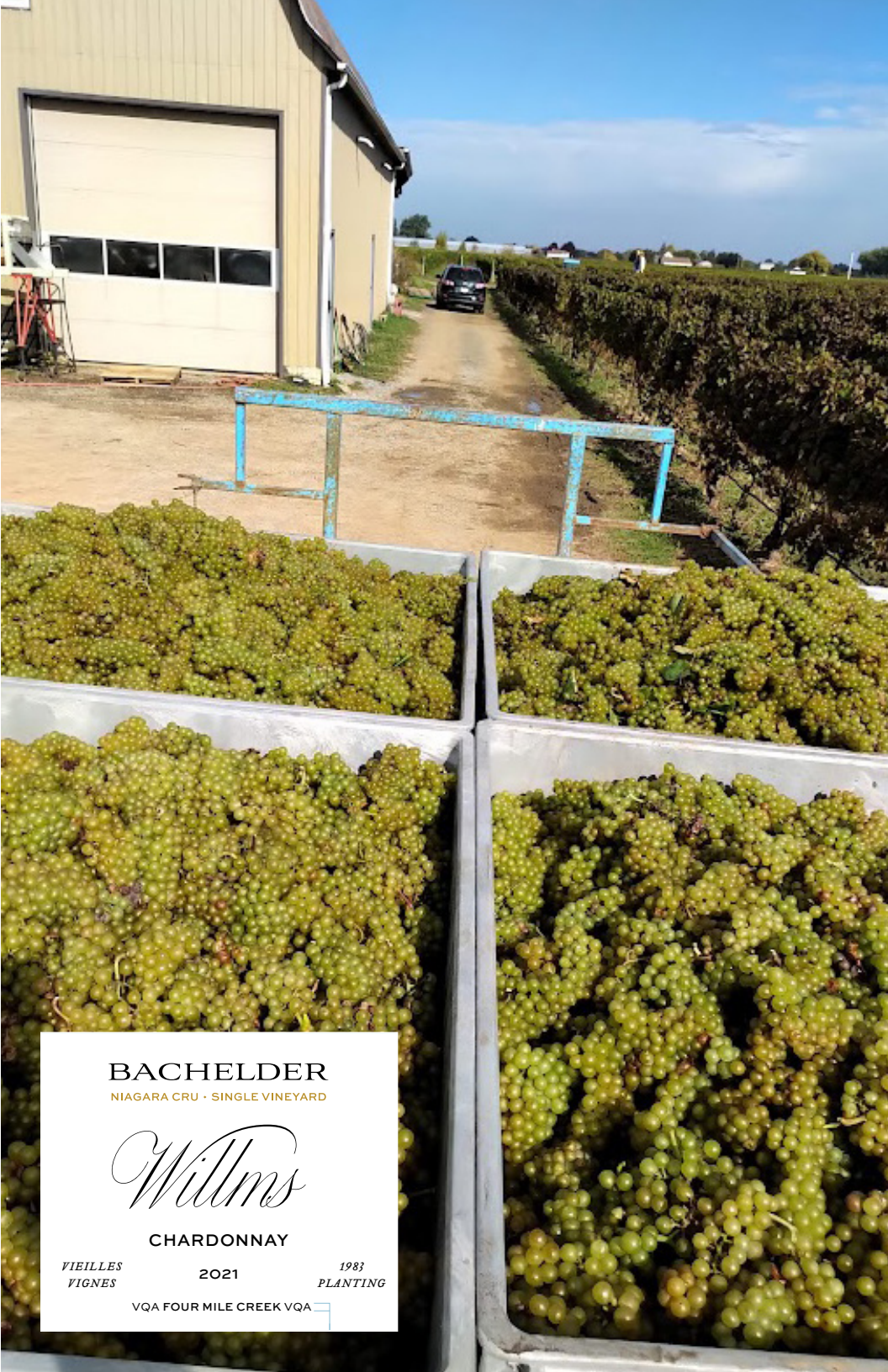
This Chardonnay vineyard is right down near Old Town in Notl, and is from the Four-Mile-Creek VQA, and was planted way back in 1983, when there was hardly any vinifera in Niagara! Both the Chardonnay (1983) and the Gamay Noir (1983 & 1987) are from old vines - the Willms Vineyard (which was called "Sandstone" 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.



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*Willms*

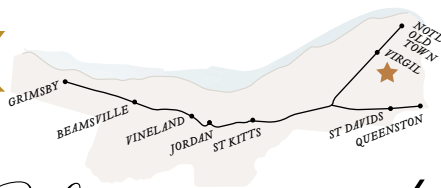
CHARDONNAY

VIEILLES  
VIGNES

2021

1983  
PLANTING

VQA FOUR MILE CREEK VQA



# Bai Xu Vineyard

## SINGLE-VINEYARD CHARDONNAY

### WINE DETAILS

INDIGENOUS YEAST FERMENT;  
Indigenous Malolactic 100%

20 MONTHS IN SLIGHTLY-USED  
AND NEUTRAL BARRELS  
(OLDERBUT 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

### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

"A 'bijou' of clarity of fruit - 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 and Jasmine flower

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

74 CASES PRODUCED

### 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.





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*Bai Xu*

CHARDONNAY

VIEILLES  
VIGNES

2021

1981  
PLANTING

VQA FOUR MILE CREEK VQA



# Wismer Foxcroft Nord Vineyard

## SINGLE-VINEYARD CHARDONNAY

### 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; 2.2 g/l  
residual sugar

### SUB-APPELLATION:

Twenty-Mile Bench 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.."

### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

'The scent of the sea? When I raise a glass of a new vintage of Wismer-Foxcroft, it is always with the greatest of anticipation. Is Foxcroft the most unique soil? Ah, but let us be clear: it is the Dauphin\* - the one who would try to Usurp the King of Twenty-Mile Bench, which by many accounts would be the Hill of Wingfield, or even le Grand Clos or Claystone over in adjacent Jordan.

The nose is unmistakable: the low-tide sea funk; the oyster shell liquor and flinty minerality mingle with a light lemon-tinged white flower fruit so pure as to be almost (presently) invisible - or at least, we feel we want to talk more about the rock than the fruit flavours! The long finish is of an undeniable pure viscosity. Do WATCH this one. Very possibly the most authentic Foxcroft that has graced our doorstep!"

*\*the Pretender to the Throne*

**A WORD FROM MARY:** Sea-spray, saline oyster-shell minerality; pear lemon oil; almond-scented perfumed white flowers"

**DRINKING PRIME:** Now - 2032

**BEST FRUIT WINDOW:** 2025-2029

201 CASES PRODUCED

### 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 'glasspour' 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

See Wismer Wingfield on page 14

### 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."





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NIAGARA CRU • SINGLE VINEYARD

*Wismer-Foxcroft*

**CHARDONNAY**

**2021**

*PARCELLE  
'NORD'*

VQA TWENTY MILE BENCH VQA





# Wismer Wingfield Vineyard

## SINGLE-VINEYARD CHARDONNAY

### 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

### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

"Perhaps, the 'Sleeper' terroir of the vintage. Not at all showy: at first look, the nose is stonier and more flinty than Wismer-Foxcroft, a finer and more reticent version thereof. Juicy greengage plums and smooth, ripe orange 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 seashells: deft minerality; complex; noble; ageable. 'Wow, what a Sleeper!'

**A WORD FROM MARY:** Lychee and stone, marzipan and white flowers

**DRINKING PRIME:** Now – 2029

**BEST FRUIT WINDOW:** 2023-2027

JUST 175 CASES PRODUCED

### 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 limestone influenced clay soils with a solid silt component. "Loamy textures over reddish clay/loam till."



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NIAGARA CRU • SINGLE VINEYARD

*Wisner-Wingfield*

**CHARDONNAY**

**2021**

VQA TWENTY MILE BENCH VQA



# Hill of Wingfield Vineyard

(OF WISMER-WINGFIELD)

SINGLE-VINEYARD CHARDONNAY

## 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; 1.36 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, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

The Real Tasting Note: A crunchy nose of dissolved minerals and tight lemon oil. Hardly expressive now, there is a sensed hidden weight that hints at greatness – already palpable now, but only more clearly discernable in – say – 2026 or so. I am not sure that a long ‘tasting note’ is needed here: suffice it to say that we are indeed in the presence of a Grand Terroir. ‘Nobility’ (Can one say that anymore?) Wow, I cannot get over this! Bless the glaciers for the crazy mix their waterflow left behind; bless the Vineland Bench! The low-tide saline minerality on the anis-tinged finish is almost unbearably-pure. Oh, Grand! Profound and humbling!” The Hill of Wingfield is undeniably ‘La Grande Dame!’ Truly, What can be said? In the same vein, but less immediately-appealing than the lower Bench-harvested a fortnight later, we sense ‘La Maman Vigne’ has done all she can to pack her babies (the berries) with the ‘stuff’ they need to make for a sturdy, long and happy life. Honoured to consider this 2021 a contender for the greatest Hill of Wingfield\* that we have yet produced, and Mary and I started declaring this vineyard back in 2010!” \*Formerly known as ‘Wismer-Wingfield Ouest’

DRINKING PRIME: 2024 – 2032

BEST FRUIT WINDOW: 2024-2029

JUST 100 CASES PRODUCED

## 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

See Wismer Wingfield on page 14

## 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.”





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NIAGARA CRU • SINGLE VINEYARD

*Hill of Wingfield*

CHARDONNAY

2021

WISMER-  
WINGFIELD  
VINEYARD

VQA TWENTY MILE BENCH VQA



# Ivy & Warren

## OF SAUNDERS VINEYARD 'HAUT'

### SINGLE-VINEYARD CHARDONNAY

#### WINE DETAILS

INDIGENOUS YEAST FERMENT;  
Indigenous Malolactic 100%

20 MONTHS IN A  
NEW BARREL;  
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; 2.29 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

#### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

'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! T

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-honey, crunchy plum-mineral Saunders.

**A WORD FROM MARY:** Lime Zest, lightly-honeyed chalk

**DRINKING PRIME:** Now - 2028

**BEST FRUIT WINDOW:** 2023-2027

JUST 74 CASES PRODUCED

#### 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!"

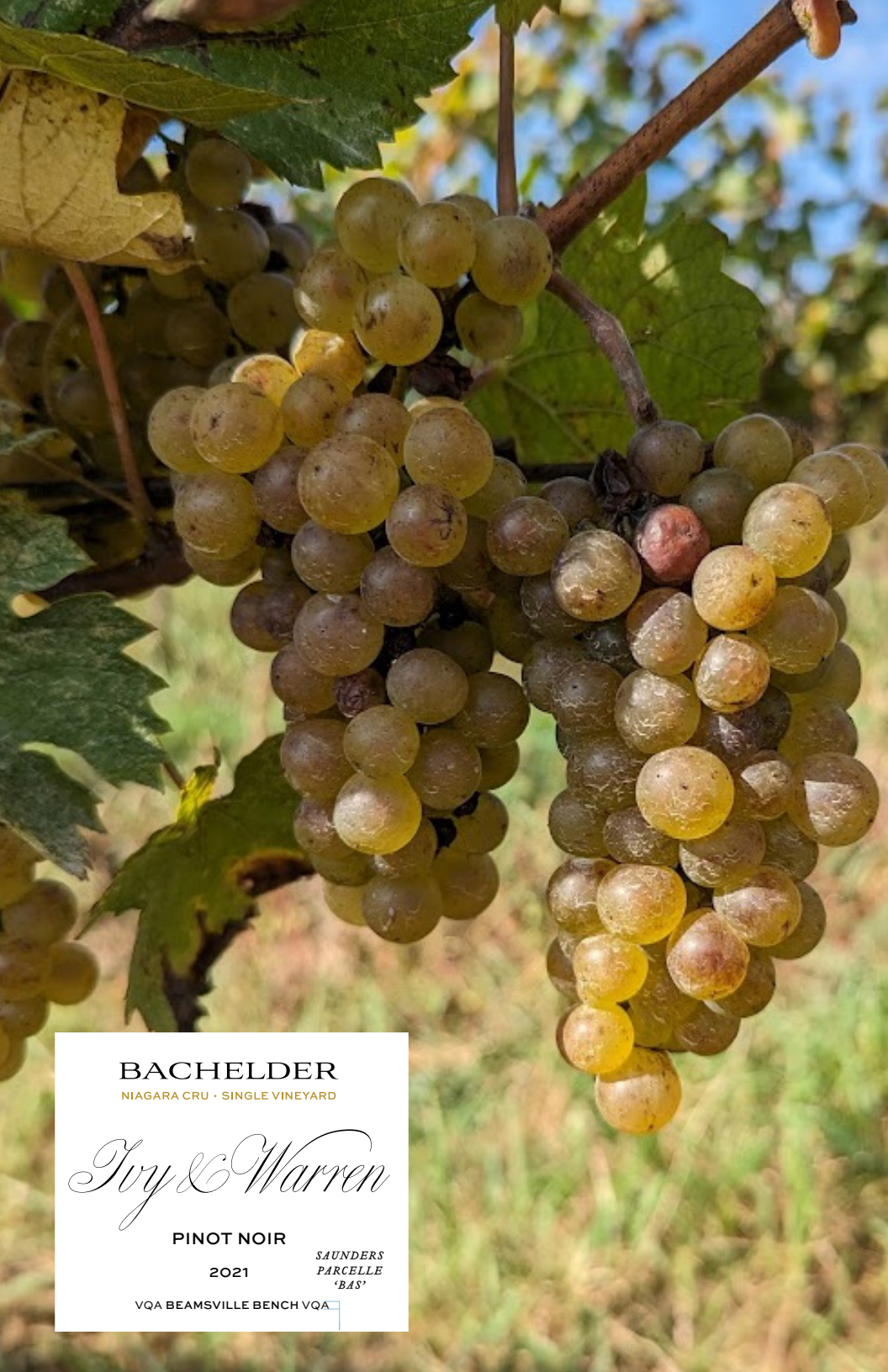
#### THE GROWER

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 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.





**BACHELDER**

NIAGARA CRU • SINGLE VINEYARD

*Ivy & Warren*

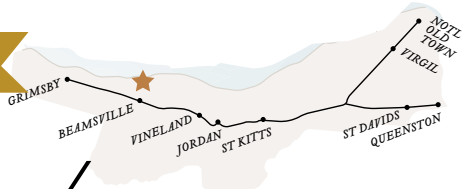
**PINOT NOIR**

**2021**

SAUNDERS  
PARCELLE  
'BAS'

VQA BEAMSVILLE BENCH VQA





# Laundry

## SINGLE-VINEYARD CHARDONNAY

### WINE DETAILS

INDIGENOUS YEAST FERMENT;  
Indigenous Malolactic 100%

20 MONTHS IN NEUTRAL  
BARRELS (228L),  
FROM BURGUNDIAN  
COOPERS, & FORESTS

RACKED TO TANK BY GRAVITY /  
UNDER PRESSURE OF  
INERT GAS

MINIMALLY CLARIFIED  
12.5% alc. / vol; 1.13 g/l  
residual sugar

### SUB-APPELLATION:

Lincoln Lakeshore VQA

DATE OF PLANTING: 2000

DISTANCE FROM LAKE ONTARIO:  
200 M

ELEVATION AT TOP OF  
VINEYARD: 90M

METRES DIFFERENTIATION  
FROM TOP TO BOTTOM OF  
VINEYARD: 0.5M

### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

'Pure-fruited pears with minty peaches and citron-zested lanolin here, a lovely white floral perfume with a suave touch of citrus vanilla. Born on the very shores of the sea-like Lake Ontario\*, you can smell the saltiness; the lemony subtlety -the most incredibly-tight Laundry that we have borne witness to! Again, 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, undoubtedly the BEST Laundry that we have borne witness to!!!'

**A WORD FROM MARY:** Apricot Lanolin pears and citrus-infused spices

**DRINKING PRIME:** Now - 2026 (???)

**BEST FRUIT WINDOW:** 2024-2025

JUST 47 CASES PRODUCED

### 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! \*After all, Lake Ontario was once part of the sea who know what remnants of those saline days remain in the beachside soils!

### 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.



BACHELDER

NIAGARA CRU • SINGLE VINEYARD

*Laundry*

CHARDONNAY

2021

VQA LINCOLN LAKESHORE VQA





# Red Clay Barn Block

## OF GRIMSBY HILLSIDE

### SINGLE-VINEYARD CHARDONNAY

#### 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:  
3 KM

ELEVATION AT TOP OF  
VINEYARD: 112M

METRES DIFFERENTIATION  
FROM TOP TO BOTTOM OF  
VINEYARD: 2M

#### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

'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... perhaps the feel of the Alto Adige peeks through here on our Dolomitic soils! With an oily, almost Viognier-like yellow fruit, plums and pear seem easily obvious to describe, but the lanolin and mineral-focused, pure-fruit-ed nose of preserved citrus fruits leads us on to a slatey, lacey finish. There is something ineffable about this wine, perhaps the peachiness of the fruit and the sandy peach soils of the Lincoln Lakeshore remind us subtlety of Niagara on the Lake Chardonnays? 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

JUST 196 CASES PRODUCED

#### 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. Breathing, 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.





**BACHELDER**

NIAGARA CRU • SINGLE VINEYARD

*Red Clay Barn Block*

**CHARDONNAY**

**2021**

GRIMSBY  
HILLSIDE  
VINEYARD

VQA LINCOLN LAKESHORE VQA



# Frontier Block

## OF GRIMSBY HILLSIDE

### SINGLE-VINEYARD CHARDONNAY

#### 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

#### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

Tight, chalky, - salty seashell minerality; a chiseled texture across the palate; there is NO other place in Niagara like this! Solid stone, musky yellow July plum fruit and marine-flavoured chalk... a bespoke stony finish with a lightness of being... if not quite the expansive richness of the Vineland Bench; who cares? Fascinating, intoxicating; this lithe, tiny dancer impresses with its form; its ineffable lightness and crunch 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, jasmine-mint and lime-inflected complex sesame oil textures!

**A WORD FROM MARY:** Crunchy fruit, jasmine white flower perfume & Guimauve

**DRINKING PRIME:** Now - 2030

**BEST FRUIT WINDOW:** 2023-2028

JUST 233 CASES PRODUCED

#### 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!"

#### THE GROWER

See Red Clay Barn Block of Grimsby Hillside on page 22.

#### SOIL COMPOSITION

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





**BACHELDER**

NIAGARA CRU • SINGLE VINEYARD

*Frontier Block*

**CHARDONNAY**

**2021**

GRIMSBY  
HILLSIDE  
VINEYARD

VQA LINCOLN LAKESHORE VQA





Alyssa and Robert Bator, (along with Casey Hogan)  
weighing up the precious harvest from Bator vineyard

**BACHELDER**

NIAGARA CRU • SINGLE VINEYARD

*Bator*

PINOT NOIR

2021

VQA FOUR MILE CREEK VQA



## FOUR-MILE CREEK VQA PINOT NOIR 2021

# Bator Vineyard

## SINGLE-VINEYARD PINOT NOIR

### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

#### TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

"Surprisingly-dark for this appellation, sweet, muted country strawberries (with a hint of rhubarb?) mingle with a cherried spiciness: some deeper dark blueberries chime in with clove and light woodsmoke: a scent of dark blueberries poke through the enticingly-spicy finish. Good concentration and volume! On the palate, warm spices; caramel rum cherry bright tartness of ripe cranberries and some woody wine-stained tones. Impressively-huge mouthfeel! Some 'tabac' on the finish, and yet These were barrels thrice-used. Huge drinkability! Enigmatic; Delicious."

This, just our second-ever first Pinot Noir from Four-Mile Creek, the classic central area of Niagara-on-the-Lake, makes me wonder where the 'mineral tannins' and a long and "sweet" fruit finish come from - on what is a very dry Pinot Noir. 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? : "Ah-ha! We need time (and more vintages of all three grapes) to start to figure this out!"

**A WORD FROM MARY:** I really get Rhubarb, which lends complexity to the red fruit"

**DRINKING PRIME:** Now - 2029

**BEST FRUIT WINDOW:** 2024-2026

Just 46 CASES PRODUCED

### 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.

### WINE DETAILS

INDIGENOUS YEAST FERMENT;  
Indigenous Malolactic 100%

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

RACKED TO TANK BY GRAVITY /  
UNDER PRESSURE  
OF INERT GAS

MINIMALLY CLARIFIED  
11.5% alc. / vol; 0.86 g/l: 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

**BACHELDER**

NIAGARA CRU • SINGLE VINEYARD

*Patte Rouge*

**PINOT NOIR**

**2021**

VQA FOUR MILE CREEK VQA

Photo Credit: Kaitlin McParlane





## FOUR-MILE CREEK VQA PINOT NOIR 2021

# Patte Rouge

## A SILENT\* VINEYARD SINGLE-VINEYARD PINOT NOIR

### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

The first nose is of thrilling, plum-scented raspberries tending to musky mulberries, with a whiff of darker forest berries. Light and evanescent in the mouth, the finesse of this wine gives one pause (\*\*paws) as to what may have happened if the vines had had the luck to have been able to become 'vieilles vignes' there is a dark seam of hidden fruit on the palette, and on the finish, some licquorice Allsorts and clover tannins remain to be sorted out. A surprising limestone chalkiness (doubtlessly due to its proximity to St. David's Bench, although it remains (just) in the southernmost tip of the Four-Mile Creek Appellation." "We will Not forget you, Red Paw!"

Making wine from a Silent\* vineyard - one that has been ripped out - is a humbling experience : at once, the exercise is fraught and devoid with/of real meaning. Planted by Jeff and Patty Aubry of the Original Coyote's Run (under the talented winemaker Dave Shepherd), this wine, then called "Red Paw," often seemed to have the edge in complexity, viscosity and perfume over its darker sibling, Black Paw. The colours red and black referred to the soil - not the wine - however I always found the descriptions apt.

**A WORD FROM MARY:** Seamless and subtle raspberries

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 - 2028

**BEST FRUIT WINDOW:** 2024-2026

Just 94 CASES PRODUCED

### 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. The 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  
11.5% alc. / vol; 0.86 g/l: less  
than 1 g/l residual sugar

### SUB-APPELLATION:

VQA Four-Mile Creek

### 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



BACHELDER

NIAGARA CRU • SINGLE VINEYARD

*Lowrey*

PINOT NOIR

VIEILLES  
VIGNES

2021

OLD  
VINES

VQA ST. DAVID'S BENCH VQA

# Lowrey Vieilles Vignes

## SINGLE-VINEYARD PINOT NOIR

### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

"One smells the mineral first; then the Fruit! Darker-toned (for Lowrey), Crunchy, Slatey Chalk leads us to the marvelous, dreamy sheen of gorgeous raspberries and just-picked baby forest strawberries subtly topped by slight hints of cloves and a delicious intermingling of fresh 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. I cannot imagine raspberries any higher-toned than this - without turning into Red Currants!"*

**A WORD FROM MARY:** Floral violets lift choke cherry fruit.

**DRINKING PRIME:** Now - 2032

**BEST FRUIT WINDOW:** 2023-2028

Just 219 CASES PRODUCED

### 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](http://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:  
13KM 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





**BACHELDER**

NIAGARA CRU • SINGLE VINEYARD

*Old Eastern Block*

**PINOT NOIR**

'84/'88  
CUVÉE

**2021**

**LOWREY  
VINEYARD**

VQA ST. DAVID'S BENCH VQA

The gentlemen behind our 13 YEAR COLLABORATION:  
Howie Lowrey; Wes Lowrey; Thomas



ST. DAVID'S BENCH VQA PINOT NOIR 2021

# Old Eastern Block

## OF LOWREY VINEYARD

### SINGLE-VINEYARD PINOT NOIR

#### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

At first, 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; then, a corrupt cherry fruit that verges on minty morello cherries! Surely, one of the most enigmatic, lip-smacking expressions 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). "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

Just 123 CASES PRODUCED

### 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](http://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 BURG

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  
aslight 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





BACHELDER

NIAGARA CRU • SINGLE VINEYARD

*Hanck*

PINOT NOIR

2021

VQA TWENTY MILE BENCH VQA





## TWENTY-MILE BENCH VQA PINOT NOIR 2021

# Hanck Vineyard

### SINGLE-VINEYARD PINOT NOIR

#### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

"Class & Silk: Less obviously 'bloody' or 'wild' than the Wild West End, Hanck steals the show with showy, delicious, seductive red flavours; a glycerine laden nose and palate of deep, corrupt, complex deep red cherried flavours morphing to black fruit. Hanck has precision: a red-fruited, silky, chalky charm that is utterly unlike the adjacent parcels Wismer-Parke & '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 cherry-li-queur-tinged finish overlaid with bright, taut chalk. Some incredible weight of classy fruit here – a real Cru to watch! 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!"

**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

Just 194 CASES PRODUCED

#### 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 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  
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



**BACHELDER**

NIAGARA CRU • SINGLE VINEYARD

*Wisner-Parke*

PINOT NOIR

2021

VQA TWENTY MILE BENCH VQA



## TWENTY-MILE BENCH VQA PINOT NOIR 2021

### SINGLE-VINEYARD PINOT NOIR

# Wismer-Parke Vineyard

#### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

A pleasing, dark, gamey thing with some really rusty, ferrous notes and a hint of deep corrupt but seamless raspberries: rich in the mouth with a firm, musky-wild, acidic finish that will hold the wine and let it improve. Deliciously - rancio, as a dark-fruited blackberry and currant liqueur of deep-berried gamey, earthy rusticity. Fascinating! Just 50 metres from Hanck, and yet more chewy-textured, less beguilingly-fruity than Hanck, more bloody, more sweet red/dark-fruited, even carries more fullness onto the long, firmly-tannic, almost anis/saline finale than even the 'Wild West-End! Magistrale!

**A WORD FROM MARY:** As Parke as ever: Steak Tartare - rivals the Wild West End for ferrous gaminess!

**DRINKING PRIME:** Now - 2030

**BEST FRUIT WINDOW:** 2025-2028

Just 200 CASES PRODUCED

#### 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 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  
13.0% alc. / vol; 0.84, which  
is Less than 1 g/l  
residual sugar.

#### SUB-APPELLATION:

Twenty-Mile Bench VQA

ASPECT: North-Facing with  
a slight downward slope

DATE OF PLANTING: 1999.  
Nowolder vines, planted  
in 1999 to 115 and 667 on  
3309 rootstock 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





**BACHELDER**

NIAGARA CRU • SINGLE VINEYARD

*Wild West End*

**PINOT NOIR**

**2021**

**WISMER-  
PARKE  
VINEYARD**

VQA TWENTY MILE BENCH VQA



## TWENTY-MILE BENCH VQA PINOT NOIR 2021

# Wild West End

## OF WISMER-PARKE

### SINGLE-VINEYARD PINOT NOIR

#### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

'A delicious, glycerin-laden wine with high-toned, crazily-scented wild raspberry, bloody blackcurrant leaves with a touch of Anis: a curious, compelling blend of flavours. Truly, 2021 is a vintage in which the 'Mystery Clone' of the WWE presents 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 2021; less rawness: linear but lovely with an elegant juiciness and a core of fruit that is impressive. The finish is of wild, rusty, lingering cranberries. Very nearly the child that is shining most brightly this vintage!'

**A WORD FROM MARY:** Bloody black licquorice under intense red berries

**DRINKING PRIME:** Now - 2032

**BEST FRUIT WINDOW:** A delicious peak in 2026-2029

Just 71 CASES PRODUCED

#### 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 dolomitic limestone 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 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 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





**BACHELDER**

NIAGARA CRU • SINGLE VINEYARD

*Ivy & Warren*

**PINOT NOIR**

**2021**

**SAUNDERS  
PARCELLE  
'BAS'**

VQA BEAMSVILLE BENCH VQA





## BEAMSVILLE BENCH VQA PINOT NOIR 2021

# Ivy & Warren

## OF SAUNDERS VINEYARD 'HAUT'

### SINGLE-VINEYARD PINOT NOIR

#### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

##### TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

'Truly, a 'Grand Vin' nose. 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), the dark small wild blueberry and 'Pivoine' rose petals flavours mellow, and the wine stuns with its gentle florality. Despite the young grainy, almost talcum-silt tannins, this remains a deft, medium-bodied, floral-scented wine with a rounded, pure-fruited dark berry finish that is flinty graphite, almost saline. 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 also closer to the Lake than any other bench site... - and thus, is warmer, fleshier Bench!"

**A WORD FROM MARY:** Dried fruits over complex red cranberry herbs

**DRINKING PRIME:** Now - 2028

**BEST FRUIT WINDOW:** A delicious peak in 2025-2027

Just 72 CASES PRODUCED

### 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 a humbling lesson that shows us what intent, commitment and constancy can achieve, and how it can influence and inspire us all. God Bless, 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



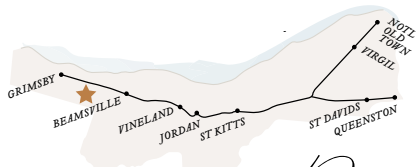
BACHELDER

*BeamCity*

PINOT NOIR

2021

VQA BEAMSVILLE BENCH VQA



## BEAMSVILLE BENCH VQA PINOT NOIR 2021

# Beam City

## A BEAMSVILLE VILLAGE ASSEMBLAGE

### A BESPOKE BLEND

#### TOUSSAINT RELEASE, NOVEMBER 1ST, 2023:

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

'A lovely mid-deep classic Pinot red, tending towards a darker red ruby. The nose seems sweeter, with iodine-like rose petals and haunting, rich Italian plums, raspberry candied cherries, the whole accompanied by delicious, complex, and slightly wild earthy notes. We love how the finish is gently tannic, and lays out a long line of solid fruit, inflected with rosewater and glycerine over some indescribable, impenetrable darker flavours. Yes, there are baking spice overtones. But we keep coming back to the effusive raspberries that are aided and abetted by a wilder, darker core, with orange zest and clove notes, and this, over a lovely core of raspberry-scented cherries and chalky mineral fruit. Like the Saunders vineyard, the BeamCity blend (because of the proximity of the Escarpment to Lake Ontario at this particular location), displays both the warmth of Lake-effect terroirs, and the taut minerality of Bench-effect elevation!'

Truly, the 'Goût de Beamsville' - an insider's look into the 'Taste of the Town!' Quite simply, we came up with the idea of the BeamCity assemblage whilst blending and building the 'Les Villages' Bench Pinot Noir blend: as we were tasting through all the barrels, we realised we had two glorious wines, both from Beamsville; two family-owned vineyards from whom we had made unforgettablely-perfumed wine! For different reasons, we couldn't put the families' names on the bottle - as much as we like to promote the growers who make the magic - so 'Bing!', we came up with the idea of this 'Bespoke Beamsville Blend!' So be it. And watch this wine: it is worth following - we already have the juice for this in the barn for both the 2022 and 2023 vintages!

**A WORD FROM MARY:** Rosewater and glycerine, A perfume to follow down the garden path at dusk

**DRINKING PRIME:** Now - 2028

**BEST FRUIT WINDOW:** At its fruit-forward, perfumed peak in 2025-2027  
Just 316 CASES PRODUCED

### THE PARCEL

Just 3.9km and 4.3 km from the lake, the three parcels that make up the Beamsville Village 'assemblage' - this pure 'Bench' assemblage is at two distinctly-different altitudes: 130M and 170m, bringing us weight, finesse, dolomitic limestone minerality and great viscous tension.

### 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  
12.5% alc. / vol; 0.85 g/l;  
less than 1 g/l residual  
sugar.

#### SUB-APPELLATION:

Beamsville Bench VQA

DISTANCE FROM LAKE  
ONTARIO: 3.9 KM; 4.3KM

ELEVATION AT TOP OF  
VINEYARD: 130M; 170M



## THOUGHTS ON TASTING – AND APPRECIATING –

# Niagara Pinot Noir

### TASTING PINOT NOIR FROM BURGUNDY; NIAGARA!

We want Burgundy to be Burgundy, and Boy, do we ever want Niagara to tell us 'Just What' Niagara is! We are pilgrims on the path, for sure!

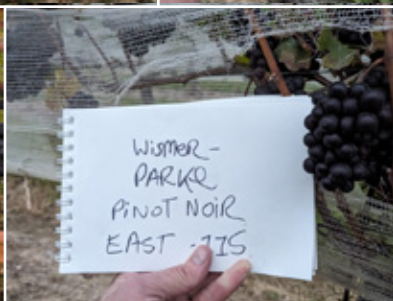
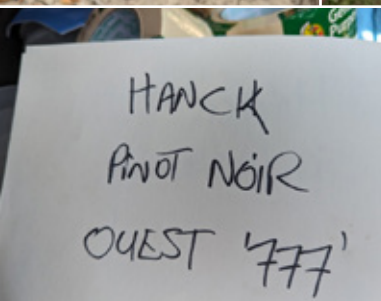
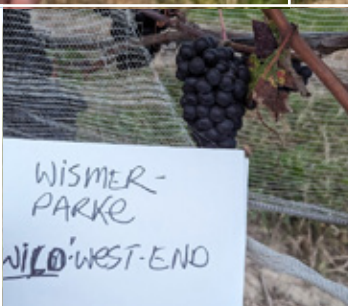
If Niagara doesn't quite possess the intensity of wines made from the great Burgundian terroirs (& what Pinot outside Burgundy does) – that doesn't make it any less a great Pinot region, and, certainly, the myriad, almost infinite variations of our terroirs, a gift from our glacial heritage – can give us all the colours of the Pinot Noir rainbow. The Niagara Escarpment undoubtedly has a great future still to explore with Pinot Noir! We all need to 'get on the bus' for the ride.

To continue the metaphor, I personally don't think it will be a bumpy ride for you – if you are an openminded traveller, but a fascinating voyage, one of thrilling discoveries!

### TASTING YOUNGER PINOTS FROM HERE AND THERE

MAURICE ÉCARD 'Les Jarrons' 1er Cru 2019:  
I cannot be objective about ÉCARD, they were friends with my 'Maîtresse de Stage\*\*', the redoubtable Cécile Chenu, at her family's 'Domaine de La Créa,' in Bligny-lès-Beaune, and I met them w a a a a y back when I was at school in Burgundy after harvest 1992!!!  
THIS WINE: Incredibly intense, congruent with the warmth of the year, but THIS Climat, 'Les Jarrons,' is also much-prized for its red fruit that tips into black, with a solid underpinning of structure and stone... True enough to form, here, we have enticing mulberry-scented red plum fruit, with wild fruit overtones of deep black raspberry liqueur that flirt with, but never veer into the heavy and the overblown... rusticity and finesse always a nuanced lightness of being, with a lovely smooth finish. Likely at its best now to 2030.

1. \*Clive Coates, in 'Côte d'Or,' calls 'Les Jarrons' one of the top terroirs of the appellation, and Maurice Écard owning some of the best bit of that Cru. Jasper Morris in 'Inside Burgundy,' also cites it as 'One of Savigny-lès-Beaune's best terroirs, making complete, structured wines.
2. \*\*Cécile was the person who mentored me during my internship; a Maîtresse de stage is a guide who has gone before, a leader, a mentor.





## **BACHELDER LOWREY 'VIEILLES VIGNES' 2018 – ST. DAVID'S BENCH VQA**

In Niagara, 2018 was a warmer year, and 2019 a cooler one, so I chose to pull a 2018 (albeit a year older than the Burgundy), to shed light on the difference between St David's and Savigny, between Niagara and Burgundy!

Lighter in colour than the burgundy (The Bench tends to fix less colour after the warmest summers) a beautiful mid-cherry hue with no signs of age – yet is wine is not lighter in bouquet or flavour. On the nose, the Lowrey is SO different and yet, so similar to the Savigny 2019. On the palate, this 2018 wine from Lowrey (Vieilles Vignes) has all the same red-fruited-ness with blue underpinnings; but with a much greater broadness to the intoxicating perfume, a rich, bright, trademark St. David's Bench limestone chalk finish. In short, a 'cool wine' for a hot vintage!

## **A HACK\* FOR TASTING YOUNG PINOT**

There is nothing wrong with being a plodder who eventually figures things out on their own - but learns them inside out, as if by osmosis.

**THE HACK:** 'When tasting young Pinot, whatever your reaction, Try not to finish the bottle the first night! Don't even preserve it with any manner of wine preservation system! Rather, put the cork in and let it be! On the second, the third night, much will be revealed. Take notes, chart the progress of the perfume, the deliciousness that emerges; the tension, structure; the ageability. The wine WILL change; YOU might, as well! (Mini-Hack: If you do this exercise with two Pinot Single-Vineyards, you will likely triple your research findings) \*A 'trick'; a 'tip'.

## **TASTING YOUNG PINOT: DON'T FORGET THE GLASSES!**

I am not going to tell you that you need a specific kind of glass, although the big burgundy ballons probably do the best job of opening up young Pinots - I am, however, going to suggest that you have a few different

kinds of ballon glasses, just a couple of each, for when you are searching to understand the potential of a young wine. Pour the same recent-vintage Pinot Noir into two or three different Burgundy glasses and you may be surprised what you learn!

## **WHAT ABOUT AGED PINOT?**

With Pinot Noir, it is not always about ageing the wine, but it can be: a little bit of improvement over time that adds complexity is a good thing, but ageing is Not the goal: for me, the overriding thing I look for is complexity; transparency of terroir; and of course - Pleasure! Here, as I write, I take a look at a couple Pinots that are over a decade old, both from the supposedly 'lighter,' 'rainy,' cool summer of 2011!!!

### **CHAMBOLLE-MUSIGNY 'LES CHÂTELOTS' AOC CHAMBOLLE-MUSIGNY 1ER CRU, HENRI DE VILLAMONT 2011:**

**THIS WINE:** A plush, evolved, decadent, deep-fruited mineral nose with an incredible plushness and tension: the definition of Chambolle's terroir! This finish (on the third night since the bottle was opened? Liquid red silk! (I want to cry)

**WILL IT HOLD? YES!** For a decade or two.

**BUT WILL IT IMPROVE? OH, MAN! YES!** Of course, YES! Five years, easy!

### **TAWSE CHERRY AVENUE, VQA TWENTY-MILE BENCH 2011:**

**THIS WINE:** Made by Paul Pender and his team, it is a subtle, entrancing effort from one of the most prized terroirs on the whole Niagara Bench, this wine, from an iconic winery; and a gifted winemaker – still shows red-fruited complexity: nuance, purpose, thrilling fruit and (still!) some light tannins.

**WILL IT HOLD? YES!**

**BUT WILL IT IMPROVE?** Yes Again! 12 years old at the time of writing, and it shows no sign of fading. Methinks it will bring perfume and smooth texture to the presentation between 2024-28 (this Niagara wine will be 17 by then!)



**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 designs!!!

To Ian Hauber, Arlington, Alex & Olivia Johnson. Thank you for your great support  
helping spread the word outstanding work at the Cellar Door.

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 newterroirs: it is never perfect, but WHAT a journey!

Thomas Bachelder  
Toussaint 2023



BACHELDER

MAPPING NIAGARA. ONE VINEYARD AT A TIME.