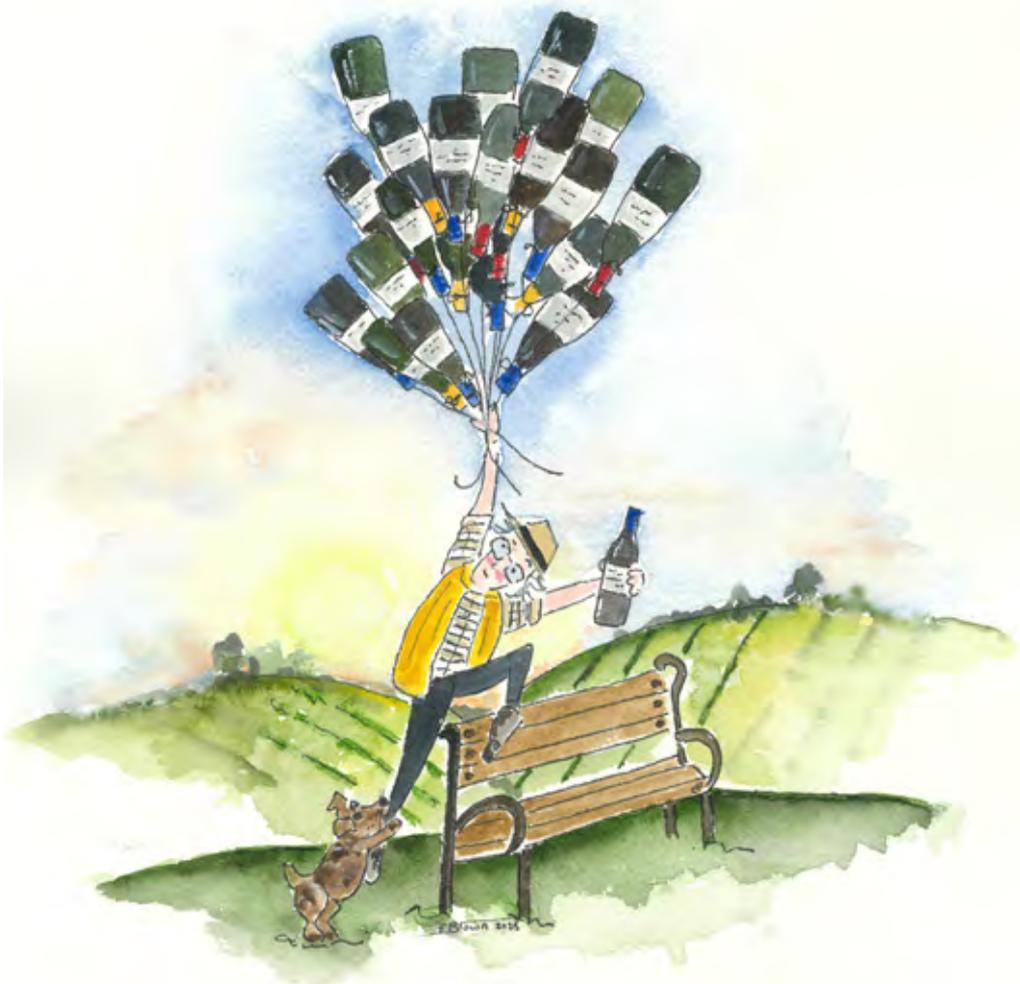


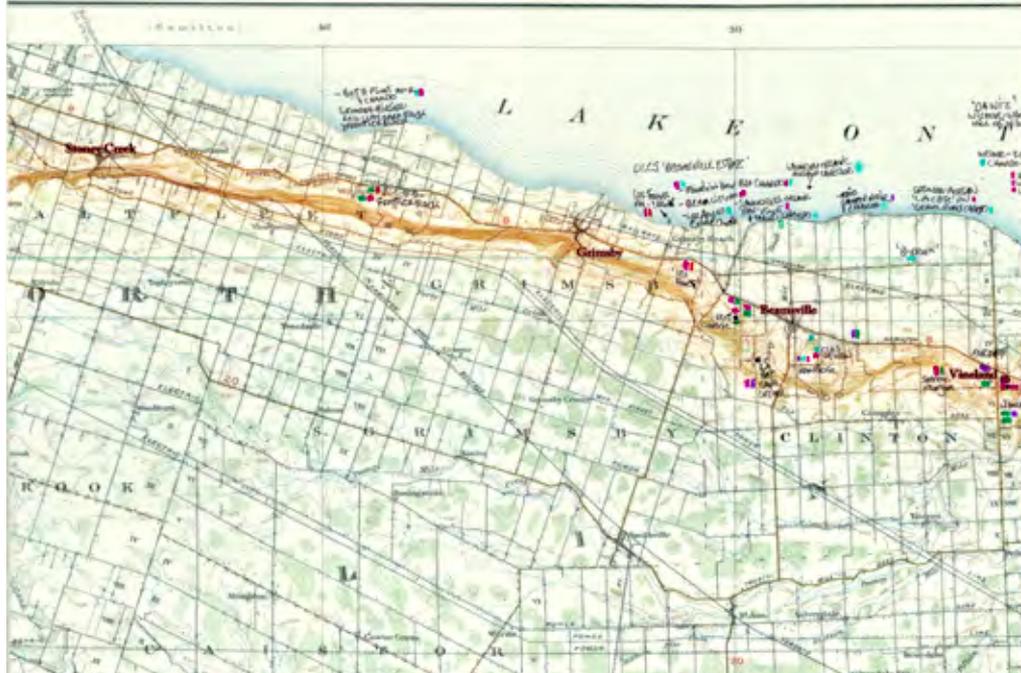
NIAGARA RISING

LA TOUSSAINT 2025 - WINES OF 2023



BACHELDER

MAPPING NIAGARA. ONE VINEYARD AT A TIME.



THE 'LA TOUSS

2023 VINTAGE SINGLE-VINEYARD PINOT

So, here we are at the broadest and most all-encompassing Bachelder release Ever of our beloved, **Sainted** single-vineyard Chardonnays and Pinot Noirs!

For this Toussaint* release (November 1st, All Saints Day!), we have no less than **14 White Wine terroirs** / single vineyards from small parcels, accompanied by **9 Pinot Noir terroirs**, From Niagara on the Lake, all the way out to Grimsby and the frontier of Niagara viticulture!!

It's a very special offering, and one that will represent the summit of BACHELDER's mission: 'Mapping Niagara: One Vineyard at a Time.' We wanted to showcase and honour these vineyards to really understand the difference in terroir across the peninsula. Sometimes the truth of the difference in terroir lies within 100 meters!

NIAGARA RISING : IT IS NIAGARA'S TIME TO BE KNOWN

It's Niagara's time to rise - to be known across the world as a wine region of substance, terroir, and excellence. For many years, we've believed in the potential of this narrow peninsula between the lakes. Now, after years of collective work and countless vintages, that belief is being shared.

RIO

PENINSULA' s'elow BACHELDER'



AIN'T RELEASE'

NOIRS AND CHARDONNAY TERROIRS!

Niagara Rising means Niagara rising in the minds of wine lovers here and abroad – It's a date with destiny, a recognition many decades in the making - or many millions of years in the making of the soils. Niagara is raising the bar for itself: winemakers, viticulturists, chefs, teachers, marketers, restaurateurs, and sommeliers – Niagara-born and from across the globe – are making this beautiful place their heart and home. Believers all.

And, for BACHELDER, only a mere 44 kilometers from our first vineyard at the extreme East, almost on the Niagara River to the last vineyard in Niagara in the West: The Frontier block of Grimsby Hillside.

THE FUTURE

We must caution wine lovers that this display of the flavours of Niagara – from one end to the other - will not be offered again in such a blinding array of variation. We've done this somewhat altruistically for some six years now.

Mary and I now feel the time has come to concentrate on the terroirs that really speak to us, the terroirs that most continually make intelligible the flavors of the soil of the Niagara bench and lakeshore terroirs.

Bonne continuation! Santé; Cheers!
Mary & Thomas Delaney-Bachelor.

** YES! Mythical! These Bench towns ROCK! If you believe it, perhaps others will. Think about it! Thomas Bachelor, La Toussaint 2023*



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WOW! IT WAS A 'WILD & CRAZY RIDE,' ONCE AGAIN!

This year started off very fast and warm, with bud-break popping about 10 days ahead of time, and the early abundance of rain and warm weather *continued all summer!* At times it was a bit scary - as the rain often came in large bursts. Still, much of it fell overnight, and time after time, the vines dried out perfectly by midday the following day! We counted our lucky stars as our little Peninsula saw few truly crazy weather events - this was sadly not the case with other parts of the Wine World.

Fortunately, the rains slowed towards the end of the season when the grape skins are ripening, softer, and most at risk for breakdown - however the heat and humidity continued unabated: were we headed to 'Hell in a Hand basket?' - or yet another year with everyone resorting to a heavy 'sort' on the 'Table de Trie?'

September, as always, makes or breaks the vintage, and this year was no exception - it was warm and dry with cool nights slowly setting in.

Pinot Noir: We all had great fears of the fungal loads that **MUST** have been on the grape bunches after such an intermittently-wet summer... so we jumped on the Pinot harvest as **SOON** as we saw the ripe flavours, tannins and brown grape seeds were there - and the skins still clean - with no hint of Sour Rot, Botrytis, splitting or other rots... and, as we slowly realised that the Pinots were not breaking down, we held on to some plots and picked them later at maximum ripeness (for a cool regions)! Although some of the yields were super low, some were on par: the harvest started early with naturally lower yields, and the sorting was reserved mostly for the last fruit to come in...

The **Chardonnay** was fine but with depth - chiseled, mineral and flavourful. An incredible year - IF you didn't wait for the sugar to be 'perfect'. If you insisted on a higher Brix, you also flirted with bland, even tired flavours! Pick when the seeds are ripe and the flavour is there, even if the sugar is low - that's the plant telling you it's 'ready'!

Gamay Noir was a dream: dark colours, rich flavours, soft tannins, tight, expressive minerality - **WHAT A YEAR** for Terroir Definition, for those great Niagara terroirs where this grape is planted.

What about our Cool Climate? It was a warmer year Yet - once again - we picked at the usual time - and, yes, the young wines taste 'Cool.' We started Harvest on a **Classical date of mid - September, just about the 17th** - and kept picking right until the 20th of October with little or no breakdown in the Pinots and the Gamay Noirs! And we are only talking the Burgundian grapes here - those which tend to be the first to harvest!

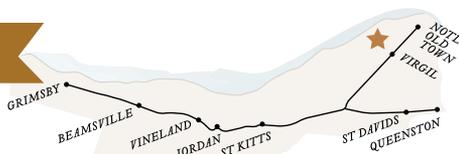
A LONGER VIEW:

An 'Uncomfortable Cycle finally **BROKEN!**

So often, in Niagara, a winterkill year gives us a short, concentrated crop (2014; 2015; 2020; 2022) and it is too often followed by a too-abundant, (and hence) late year that weakens the vine (as she tries to ripen all her babies), preventing the plant from hardening off... and then we experience a deep cold event the following winter that kills some dormant buds, thus reducing the potential crop of the next season: it is an '**Uncomfortable Cycle.**' **2024** was Just That - a second year in a row with huge crop in many vineyards, yet the plants Did seem to harden off! It was a Leap Year, and we had an extremely mild winter - and, hence, a normal to large crop once again. 2024 is a tasty, aspirational and ultimately 'cool' vintage!



FROM NORTHEAST TO SOUTHWEST



KIRBY VINEYARD

SINGLE-VINEYARD PINOT BLANC

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 1.2 g/l
residual sugar

SUB-APPELLATION:

VQA Niagara Lakeshore
(Label erroneously states
Four-Mile Creek)

ASPECT: Pinot Blanc: East-West
with a slight decline towards
the East. Gamay Noir: South-
North with a slight decline to-
wards the North and the Creek.

DATE OF PLANTING:

The 0.97-acre Pinot Blanc plot
was planted in 1996 to an
unknown Clone.

The 4.25-acre Gamay Noir
plot was planted in 1998 to
Clones unknown

DISTANCE FROM LAKE ONTARIO:
Approx 2.7 km

ELEVATION AT TOP
OF VINEYARD: 88M

METRES DIFFERENTIATION
FROM TOP TO BOTTOM OF
VINEYARD: 4M

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

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

Many lovers of Niagara wine know and love the Kirby Vineyard Gamay Noir. But when we found out that Scott and Maria Kirby had older-vine Pinot Blanc planted next to the Gamay Noir, it reminded us of the vintages we did a pure Pinot Blanc from Savigny-lès-Beaune when Bachelder Bourgogne was still working in Burgundy (and Oregon, vintages 2009-2015). So, we knew we had to handle these grapes gently, and yes, barrel ferment them in the style of the Côte de Beaune like we do all our Chardonnays, but employing puncheons, (in this case two large 500 litre puncheons) to make sure the fresh tones of the fruit were preserved - and that there wouldn't be too many woody (lactonal) elements. It's interesting to consider Pinot Blanc from the Niagara Lakeshore VQA when you remember that every other Terroir we attempt is Chardonnay. However, Pinot Blanc is a relative of Pinot Noir and thus of Chardonnay: and with these older vines on Line One, we find kinship with Bator on Line Two; with Willms on Line Two; and with Bai Xu on Line Three... and even with Werner-York upon - yes! - York Road!

Pear drop candy overtones of classic Pinot Blanc, a clear 'Rain on the Cement' minerality, and the lime and lychee nose reminiscent a Gewürztraminer spiciness. Refined, classy clear fruit tones inhabit our first Niagara Lakeshore VQA white wine ever! Although Kirby Vineyard is right on Four-Mile Creek itself, with the sandy soils of the old Creek banks, it is curiously Not in the Four-Mile Creek VQA, but just barely tucked into the Niagara Lakeshore sub-appellation! There is a luxurious richness to this Kirby older vine Pinot Blanc that will surprise and delight!

A WORD FROM MARY: Like a pear drop candy on the nose

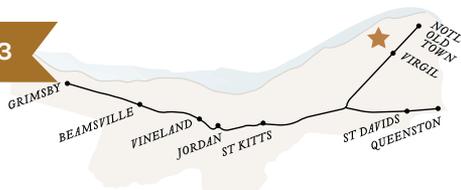
DRINKING PRIME: Now - 2030

BEST FRUIT WINDOW: 2026-2028

Just 103 CASES PRODUCED

THE PARCEL

Located on the Four-Mile Creek itself, but actually part of the VQA Niagara Lakeshore Sub-App, in the 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 Kirby Vineyard is close enough to the lake to minimize the coldest parts of the winter, and benefit from cool air flowing off the lake and Creek to slow bud break in spring, yet also benefit from the proximity of the Lake to acquire enough heat units for complete ripening.



KIRBY VINEYARD

SINGLE-VINEYARD PINOT BLANC

THE GROWER

The Kirby family bought the farm back in 2017, which is planted to Gamay Noir, Pinot Blanc, Cabernet Franc, Cabernet Sauvignon and Chardonnay. Scott and Maria make their own delicious wines, and you can find them at kirbyestate.com

SOIL COMPOSITION

The soil in the Gamay Noir & Pinot Blanc is clay till and sandy loam with some calcareous elements: fine clay till at the south end to sandy loam at the north end. The creekside soil is so sandy that the turtles actually lay their eggs at the northern end of the vineyard on the sand banks of the Creek.





BATOR VINEYARD

‘A SILENT VINEYARD’

SINGLE-VINEYARD CHARDONNAY

WINE DETAILS

INDIGENOUS YEAST FERMENT;
Indigenous Malolactic 100%

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

RACKED TO TANK BY GRAVITY /
UNDER PRESSURE
OF INERT GAS

MINIMALLY CLARIFIED
12% alc. / vol; Ultra-Dry - less
0.4 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.

Well, Bator has truly become a ‘Silent vineyard!’ We took that term from the Scotch distilleries that are called ‘Silent’ - they may have 40-year-old whiskey in barrel, but if they closed 10 years ago, the whiskey may still exist in barrel, but the distillery is ‘Silent.’ And so now Bator is ‘Silent.’ After years of being the only vineyard that we knew of that was planted to our Holy Trinity of Burgundian grape varieties: Pinot Noir; Chardonnay and Gamay Noir! Wow! All three varieties have now been pulled out. Bator vineyard is now once again just a field! This Chardonnay is thus the last one ever, and is the one to watch of all the Bator Chardonnays we’ve made!

Slate and stone; perfumed glycerin. An unusual tight lactone minerality. There’s a great clear purity here: Niagara-on-the-Lake white peaches are overlaid with fresh lemons. An incredible mineral-tinged, long finish. A P.S.: as a Good-bye: A great and happy terroir!!! The commonality with the taste of terroir in this Chardonnay with Bator Gamays and 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.

A WORD FROM MARY: There’s a beautiful purity about this: pear nectar-scented wine, and it’s not at all cloying.

DRINKING PRIME: Now – 2030

BEST FRUIT WINDOW: 2026-2028

Just 22 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.



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
12.0% alc. / vol; 2.7 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

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

"What a terrific terroir defining vintage 2023 is! This version of Willms Chardonnay possesses an attractive white peach and pear nectar feel. A waxy, grandiose Niagara-on-the-Lake fruit vibe on the nose follows to a deeper mid-palate, and the long, warm finish makes this a Willms to be reckoned with. The finish is mineral sandy stone with a broader Lakeside feel."

A WORD FROM MARY: Creme Brulée; warm Peach cobbler.

DRINKING PRIME: Now - 2030

BEST FRUIT WINDOW: 2026-2028

Just 47 CASES PRODUCED

THE PARCEL

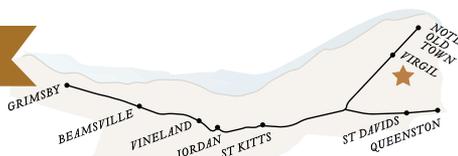
This Chardonnay vineyard is right down near Old Town in NOTL, and is from the Four-Mile-Creek VQA, and was planted way back in 1983, when there was hardly any vinifera in Niagara! Both the Chardonnay (1983) and the Gamay Noir (1983 & 1987) are from old vines - the Willms Vineyard (which was called "Sandstone"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



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
12.0% alc. / vol; Just 1.7 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

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

This is a tighter and lovelier Bai Xu than we typically see: the nose abounds with lychee flavors and apricot accompanied by the usual fruity muskiness. Complex and rich, reminds of a spicy peach crumble: but this wine is not at all sweet! The flavours of Niagara-on-the-Lake, Yes! But the old vines and Lacustrine Clay bring a minerality to the sandstone flavours on the finish.

The Bai Xu vineyard is one of the oldest vinifera plantings in the region: their Grape Grower number is 01!!!! - The Chardonnay and Gamay Noir vines are the oldest we have the pleasure to work with - 42 years-old at the 2023 Harvest!

A WORD FROM MARY: Apricot confit. Follows from the mid palette out to the finale. But the litchi nose stuns and surprises.

DRINKING PRIME: Now - 2030

BEST FRUIT WINDOW: 2026-2028

JUST 49 CASES PRODUCED

THE PARCEL

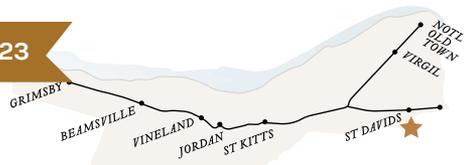
The Byland Vineyard is located close to two major bodies of water, some 6 km from Lake Ontario, and about 4km from the Niagara River. The Chardonnay and Gamay are now old vines, and were planted at the same time circa 1981: The Chardonnay clone is 95, the Gamay clone is 358.

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.



WERNER-YORK 'VIEILLES VIGNES' VINEYARD

SINGLE-VINEYARD CHARDONNAY

WINE DETAILS

INDIGENOUS YEAST FERMENT;
Indigenous Malolactic 100%

20 MONTHS IN TWO
NEUTRAL 500-LITRE
PUNCHEONS, THE REST IN
NEUTRAL 228L BARRELS, FROM
BURGUNDIAN COOPERS
& FORESTS

RACKED TO TANK BY GRAVITY /
UNDER PRESSURE OF
INERT GAS

MINIMALLY CLARIFIED
13.0% alc. / vol; 2,3 g/l
residual sugar

SUB-APPELLATION:

St. David's Bench
VQA Chardonnay

DATE OF PLANTING:
1999 Clones unknown

DISTANCE FROM LAKE ONTARIO:
14 KM

ELEVATION AT TOP OF
VINEYARD: 150M

METRES DIFFERENTIATION
FROM TOP TO BOTTOM OF
VINEYARD: 3M

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

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

A NEW Single-vineyard for Bachelder! A Cool Escarpment-stony vineyard on the St. David's Bench! The Growers? : If you don't know Marty and Rachel Werner, you will soon. Aside from their incredible York Rd. Sparkling wine project, Martin is making the wines at Ravine again; and doing his own MW wines with Rachel! They are Niagara's newest power couple, and everything they touch has an air of authenticity and local class to it.

Their Werner-York Road vineyard is a long stone's throw from the Lowrey Vineyard that we so prize for Pinot Noir. It, too, is on the Saint David's bench. The Werner York Vineyard, thus, like Lowrey's Pinot Noir - makes wine (Chardonnay, in this case) that is lacey, chalky, and indescribably elegant!

There's a hint of pears on the nose mingling with crustacean seaside notes that seem more elegant, perhaps, than the peach flavors normally emanating from Niagara-on-the-Lake. An indescribable nose that hints at both 'LAKE' and 'BENCH': white peach flavours mingle with limey, surprisingly-crunchy mineral salinity overlaid with sweet exotic fruit - albeit totally dry! A great throughline of fruit & minerality! And let's not forget the limestone vocation of the St. Davids Bench. It really shines through from the nose to the finish. *This is the kind of Terroir Discovery that our 'Mapping Niagara, one vineyard at a time' Series is all about!*

A WORD FROM MARY: Delivers the unique terroir of St. Davids Bench - different from the Vineland bench, but just as interesting!

DRINKING PRIME: Now - 2030

BEST FRUIT WINDOW: 2026-2028

Just 123 CASES PRODUCED

THE PARCEL

On the tail-end of the St. David's Bench, Werner-York is a gorgeous vineyard fanned out on the tip of the Eastern Bench - way out as far east as you can go in Canada before you rock up to the Niagara River / U.S. border. A little jeweled amphitheater of its own, this groomed, gorgeous, isolated dolomitic limestone-rich vineyard sits right up against the tip of the Escarpment, and up against the Queenston Limestone Quarry, which is to be found just behind the vineyard to the south of the Escarpment. Planted to Chardonnay, Gamay Noir, Pinot Noir and the blessed Aligoté grape, the Werner-York vineyard is largely used for the production of ageable, complex, delicious Sparkling Wine!



WERNER-YORK 'VIEILLES VIGNES' VINEYARD

SINGLE-VINEYARD CHARDONNAY

THE GROWER

We love Marty & Rachel Werner/Warner (Really!); they are totally unique - the most hip modern version of the power couple, blending grape-growing, two or three careers; their own wine businesses ('York Road'; 'MW Wines', and a small Wine Agency!) and raising two Children!

SOIL COMPOSITION

The old-vine Chardonnay sits on a good slope at the tip of the escarpment. The block benefits from the air movement, which cools it in summer, and minimises "Winterkill" of dormant buds. The combination of altitude and the high calcareous component (bordering the Queenston Limestone quarry) and clay/loam seam (which sits on a limestone base layer) make for complex, yet light-footed fragrant, chalky-tasting wines.



Our rows on the western side of Werner-York on the gorgeous St. David's Bench near the Niagara River



‘CUESTA’ ‘FAR EAST, MAN!’

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
13.0% alc. / vol; extremely dry:
barely 0.3 g/l residual sugar

SUB-APPELLATION:
Twenty-Mile Bench VQA

DATE OF PLANTING:
Pinot Noir 1999 to 115 & 777;
Old vine Chardonnay planted
2005 to 76; Newer 2016 / 2017
planting; many different rows
of Dijon clones and rootstalk
combinations (76, 95, 96)

DISTANCE FROM LAKE ONTARIO:
5.5 KM

ELEVATION AT TOP OF
VINEYARD: 123M

METRES DIFFERENTIATION
FROM TOP TO BOTTOM OF
VINEYARD: 4M

ELEVATION OF HIGHWAY 8
(FOR COMPARISON): 110M

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

"The nose is enigmatic: a dark Petrichor or dusty slatey mineral stone becomes lemon confit. Inviting sea saline, lemony bouquets rise from the glass, etched with iodine-laced minerals. Cuesta vineyard is on the escarpment (or south) side of Highway 8: Heading west from Jordan into Vineland, just as you come out of the Jordan Hollow*, you come up the winding Escarpment road (watch out for descending cyclists!), there's Cuesta just out of view up the hill on your left! To situate you, this is the extreme East of Vineland, Cuesta is literally the closest Chardonnay vineyard to the Grand Clos Jordanne (the extreme West of Jordan), as Cuesta is the first vineyard in Vineland on the bench at the same elevation and distance from the lake as the Grand Clos in Jordan. Once you are in Vineland, its just another 1000 meters to the West, and you hit Wismer-Foxcroft. Cuesta really resembles Wismer-Foxcroft more than anything on the Jordan side, with a darker minerality and perhaps a more focused mouthfeel, with some dusty saline notes, and an inviting sea salinity.. All the focus, but just a little more voluptuous in 2023. 'What's Not to Love?' We wanted to call this one a 'Mini-Foxcroft,' but, clearly, THIS version puts the Oyster BACK in the Shell! It has its Own Thing going on! From the coolest, Eastern side of Cuesta itself, this wine displays Classic Bench red-soil reduction / terroir, and straight-ahead flinty citrus flavours. Finishes with the glossy sheen of a lanoline-textured – yet the wood is invisible, and it beguiles with a chalky-dry finish! Doesn't quite have 'La Mâche' of Foxcroft or Wingfield, but clearly it DOES have the 'Soul of Cuesta.' Will display more richness and tension as it ages.

A WORD FROM MARY: Marzipan and lemon confit.

**(The Hollow: you'll find Boo's Eatery right at the bottom - halfway between Jordan and Vineland, right on the sandy bank of the Twenty-Mile Creek itself).*

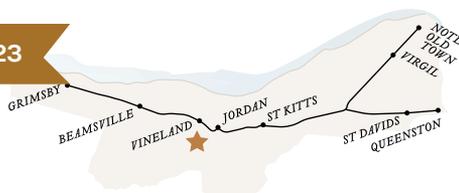
DRINKING PRIME: Now – 2031

BEST FRUIT WINDOW: 2026-2029

121 CASES PRODUCED

THE PARCEL

Hidden up a narrow curving road, out of the eyes of passerby, the stunning Cuesta vineyard can be found on the left side of Highway 8 when driving into Vineland from Jordan. You first come across this site on a beautiful, gentle slope just after the road rises out of the hollow. At 5,5 Km from the Lake at an altitude of 133 metres, from the sweet spot of the Twenty-Mile Bench. One of the first vineyards on the Vineland side of the 20 Mile Creek with soils rich in limestone and silt. I worked with this vineyard for several years before making it for ourselves – at first for consulting clients, always intent on zooming in on the sub-parcels I found the most interesting and characterful: The 'Cuesta' (old lake coast) vineyard produces focused, flinty, charming, even truffled Chardonnays with a switched-on



‘CUESTA’ ‘FAR EAST, MAN!’

SINGLE-VINEYARD CHARDONNAY

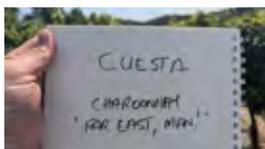
white flower perfume and a darker, stony, marine-influenced-chalky finish. After a few vintages I DID find the ‘filet mignon’ for Chardonnay - that far-off bit back near the forest escarpment ravine - no wonder it ripens late - we just ‘dig’ the Far-Eastern end of the vineyard, Man!

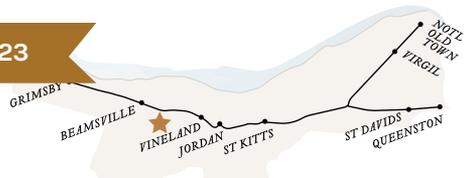
THE GROWER

Now into the second generation, The Wismer family has been growing grapes on the Vineland Bench for 25+ years. They manage with great prowess - for themselves and others - some 300 acres. Craig Wismer, the leader/genius of it all, 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. His team brings nuance and precision to already excellently-run vineyards.

SOIL COMPOSITION

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





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
13.0% alc. / vol; 1.3 g/l
residual sugar

SUB-APPELLATION:
Twenty-Mile Bench VQA

DATE OF PLANTING:
1998. Clone 95

DISTANCE FROM LAKE ONTARIO:
5.4 KM

ELEVATION AT TOP OF
VINEYARD: 110M

METRES DIFFERENTIATION
FROM TOP TO BOTTOM OF
VINEYARD: 15M

ELEVATION OF HIGHWAY 8
(FOR COMPARISON): 110M

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

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

The most classic 'Fox' nose possible: it should be trade-marked! SO glad we isolated this northern part of the hill way back in 2013! This version of Foxcroft is all lemon peel stoniness. Elevated; long and endlessly exciting, green lime and stony sea spray, so true to itself! Pristine, glacial, firm stone on the finish.

The Foxcroft Vineyard is located just west of Victoria St. in Vineland, about halfway up to the top of the escarpment. The southern bit of Fox Chardonnay borders on Moyer Road. The northern bit, the bottom of the long rows - nearer to the Gamay Noir block after years of trials and discoveries - actually gives the more interesting, terroir-inflected wine. Where Wismer-Foxcroft Chardonnay ends, the Gamay Noir block of Foxcroft begins, and this, on a visibly redder soil!

A WORD FROM MARY: Savoury Lemon zest, as if encrusted with Maldon salt!

DRINKING PRIME: Now - 2032

BEST FRUIT WINDOW: 2026-2030

203 CASES PRODUCED

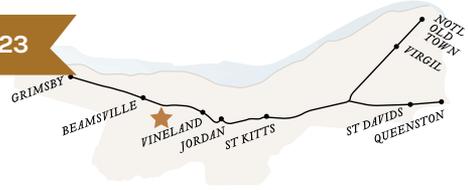
THE PARCEL

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 '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, fortuitously, whilst briefly passing through Niagara, famed genius British wine journalist Andrew Jefford (Decanter and others) tasted the wines during fermentation that I had pressed and barreled separately. Somehow, though the wines were still sweetish, and not quite yet finished fermenting - Andrew first pointed out the stony 'salinity' of the flatter northern bit. I was shocked, as I had been betting on the higher-altitude Southern bit that rises to Moyer Road. Ever since Andrew Jefford's "constat,"^{***} we trip on the finesse of 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. They manage with great prowess - for themselves and others - some 300 acres. Craig Wismer, the leader/genius of it all, is a wine lover with a good palate, a man of passion and commitment, and he and



WISMER FOXCROFT ‘NORD’ VINEYARD

SINGLE-VINEYARD CHARDONNAY

I have been thick as thieves for years in our pursuit of understanding soils, terroirs, clones and viticulture. His team brings nuance and precision to already excellently-run vineyards.

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 that turns whiter as you walk uphill to the South towards Moyer Road.





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
12.5% alc. / vol; 0.84 g/l
residual sugar

SUB-APPELLATION:

Twenty-Mile Bench VQA

DATE OF PLANTING:
1993, to Clone 95

DISTANCE FROM LAKE ONTARIO:
6.8 KM

ELEVATION AT TOP OF
VINEYARD: 169M

METRES DIFFERENTIATION
FROM TOP TO BOTTOM OF
VINEYARD: 5M

ELEVATION OF HIGHWAY 8
(FOR COMPARISON): 110M

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

Such startling Purity that it shocked me and brought a tear to my eye! Wine can stir emotions. Lemons on crunchy chalk, and lemon drop acidity. Low tide smells with a nice volume of fruit: incredibly rich, yet taut!!! Chalky mouthfeel, a mineral precision. This is the Jive! Wow! A grainy mineral finish. A taut clothesline of a wine. A shocking nervous electric minerality: this will age for a long, long time. Wismer-Wingfield is - Perhaps - one of the 'Sleeper' terroirs of the vintage.

A WORD FROM MARY: Chiselled!

DRINKING PRIME: Now - 2033

BEST FRUIT WINDOW: 2026-2031

JUST 275 CASES PRODUCED

THE PARCEL

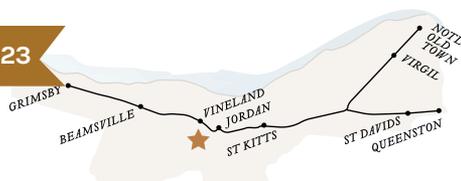
Some 'get' "Da Wiz" right away, some suddenly find they prefer it when it suddenly seems to blossom with a little age. Always noble, closed-in, restrained when young, the "Wismer- Wingfield" Chardonnay is our latest ripening parcel, furthest from Lake Ontario (6.8km!), at the highest elevation (169m 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. They manage with great prowess - for themselves and others - some 300 acres. Craig Wismer, the leader/genius of it all, 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. His team brings nuance and precision to already excellently-run vineyards.

SOIL COMPOSITION

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



‘HILL OF WINGFIELD’ (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
13.0% alc. / vol; 1.7 g/l
residual sugar

SUB-APPELLATION:
Twenty-Mile Bench VQA

DATE OF PLANTING:
in 1993 to Clone 95

DISTANCE FROM LAKE ONTARIO:
6.8 KM

ELEVATION AT TOP OF
VINEYARD: 169M

METRES DIFFERENTIATION
FROM TOP TO BOTTOM OF
VINEYARD: 5M

ELEVATION OF HIGHWAY 8
(FOR COMPARISON): 110

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

What can I say about the terroir of the Hill of Wingfield? Subtly-different, this is almost the same terroir, immediately West and adjacent to the patch of Wismer-Wingfield. But walking the slightly-steeper rise towards the forest, the shading forest, we decided to start to capture the Hill on its own back in 2020. So, the whole vineyard is lovely older vines from 1999. The whole vineyard has a North facing aspect with low yielding, intense fruit. Comes in late, very late. At least two weeks after Foxcroft, if not more.

The Hill of (Wismer) Wingfield, our micro-selection of the steepest part always makes me reflect: ‘Does the Emperor have clothes?’ Again, in 2023, I say: ‘YES!’ When you come to the nose, there’s an unusual purity here. It’s almost magnetic. The bouquet is reticent, hidden, almost imperceptible, with a faint top note of anis-scented seaside minerals. Always done with an obsessively-careful use of wood, the slate & limestone flavours are so long, focussed and stony, yet, for the moment, there’s a hint of clove and truffle notes on the long finale.

So, the Emperor DOES have lovely clothes! Yes, in 2023, the Hill of Wingfield is just as electric as the ‘Wiz!’ But here, there’s an extra hidden terroir depth to the H.O.W. -And, as we have seen the startling longevity of past Wingfields, we must look to the future with faith. Cellarable!

A WORD FROM MARY: A thrilling Hint of Lemon and white pepper nose.

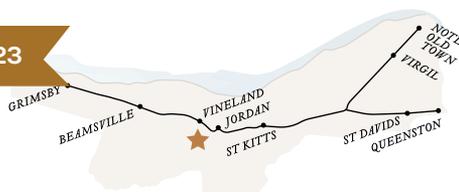
DRINKING PRIME: Now – 2035

BEST FRUIT WINDOW: 2027-2033

JUST 161 CASES PRODUCED

THE PARCEL

The Hill of Wingfield, at slightly higher elevation than the eastern part 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 subtle but generous weight and elegant, slaty 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 1 000 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.



‘HILL OF WINGFIELD’ (OF WISMER-WINGFIELD)

SINGLE-VINEYARD CHARDONNAY

THE GROWER

Now into the second generation, The Wismer family has been growing grapes on the Vineland Bench for 25+ years. They manage with great prowess - for themselves and others - some 300 acres. Craig Wismer, the leader/genius of it all, 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. His team brings nuance and precision to already excellently-run vineyards.

SOIL COMPOSITION

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



Craig Wismer, Grower in his the Hill of Wingfield



SPENCER-MORGAN 'GRAVEL ROAD' 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
13.0% alc. / vol; 2,61 g/l
residual sugar

SUB-APPELLATION:

Twenty-Mile Bench VQA

DATE OF PLANTING:

Chardonnay 2015; Pinot Noir
1996 to 115 & 777

DISTANCE FROM LAKE ONTARIO:
7+ KM

ELEVATION AT TOP OF

VINEYARD: Chardonnay
'Gravel Road' 165M; ASPECT:
Essentially flat with a slight
downhill tilt to the East.

Pinot Noir 'La Côte': 185M;
ASPECT: East-Facing with an
abrupt downhill slope.

METRES DIFFERENTIATION
FROM TOP TO BOTTOM OF
VINEYARD: 15M

ELEVATION OF HIGHWAY 8
(FOR COMPARISON): 110M

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

This Spencer Morgan is called Gravel Rd. because it is surrounded by a couple of gravel roads that are just below the Pinot Noir block of Spencer Morgan.

A fine-filigreed, mineral nose of muted pears and quince: people don't talk about quince very often, but it's a 'thing,' and those flavors are there, the white flower and citrus apple fruit flavors. With a slight reduction that gives great tension, there's some sweet fennel-like notes to the fruit: 'Tilleul' or Linden honey. This is a complex, mineral wine that's going to live a long time, from the burst of fruit on the nose to the lingering mineral finish.

A WORD FROM MARY: Delicate White Flowers on the nose

DRINKING PRIME: Now - 2031

BEST FRUIT WINDOW: 2026-2029

JUST 23 CASES PRODUCED

THE PARCEL

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 Pinot block, there is often the misconception that this terroir is cooler. Not in the Summer! Perfectly east-facing, it ripens well and early. Inspired with some understanding of the terroir gleaned from past, beloved Megalo winemakers Sébastien Jacquy and Chris Frey, I try not to 'lean in too heavy here' on the extraction during the fermentation.

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 just 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.



MIO 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; 2.6 g/l
residual sugar

SUB-APPELLATION:

Lincoln Lakeshore VQA

CLONES PLANTED: Chardon-
nay: The Mios have planted 13
clones of Chardonnay - they
are SO passionate! Bachelder's
long rows are planted to the
548, the 76 and a little 1 068,
but the Mios have 10 other
clones of Chardonnay in the
ground! Gamay: 787 makes up
the majority of the vineyard's
planting (a little-known Rhône
clone, small-clustered & later
ripening) Bachelder makes
wine from rows planted to 787
(65%) 565 (15%); 509 (10%);
some 358; some 1060).

DATE OF PLANTING:
2019

DISTANCE FROM LAKE ONTARIO:
3 km

ELEVATION AT TOP
OF VINEYARD: 105M

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

The Mio Vineyard is the Living Dream of Corey and Lena Mio and their extended family, many of Italian heritage. They've established one of the most exciting new vineyards on the Lincoln Lakeshore in Beamsville on the north side of Hwy. 8. About halfway from Vineland to Beamsville, it can be found directly downhill from some great vineyards on the Beamsville bench. The long rows of Chardonnay in Mio give us a distinct soil flavour that reminds me so much of bench fruit, with just a little more Lakeside texture and 'feel' - just a little more voluptuously textured than wines from most Bench terroirs. Why? It's a little closer to the lake, with soils just a little deeper than those that are typically found on the bench, yet, the magic is that it possess some of the Bench minerality because of Father Time's way of eroding and washing down minerals - and those vineyards closest to the Bench benefit! This Mio has a seductive nose of white peach florals, overlaid with sea spray, and a really lip-smacking acidity in the mouth, a lightness of being and therefore a 'defining' Mio! There is an intriguing, sharper, greener, almost oregano-like minerality here.

It's totally dry. However, I can almost taste the burnt sugar peaks of meringue on a lemon pie. 'Complex?' 'Yeah!'

A WORD FROM MARY: Lemon sherbet. With lanolin.

DRINKING PRIME: Now - 2030

BEST FRUIT WINDOW: 2026-2029

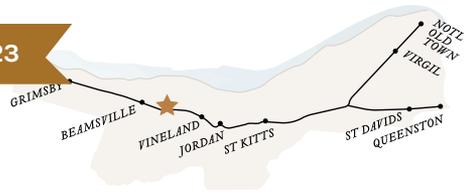
JUST 48 CASES MADE

THE PARCEL

A stunning new terroir added to our lineup in 2022; Mio has an amazing vista - big sky country - gently-sloped towards the lake. Mio is quite varied in soil make-up including some red soils, located just below the bench and north of Highway 8. Incredible finesse for such a young vineyard - 4th leaf back in 2022! Although on the opposite side of Highway 81, there is a nice slope here, and a very 'Benchy' vibe to the wine (but you'll also feel a few nods to the Lincoln Lakeshore flavours): The Chardonnay (we make great Gamay Noir from this terroir, as well!) almost a low-tide smell, with big florals and easy apricots - the white flowers return on the mid-palate with a great fresh overtones of pear and tarragon, with a firm mineral Limy-ness on the finale!

THE GROWER

Planted in 2019 after much planning and passion, run with passion, love and intense commitment by Corey and Lena Mio and their families, who have spent years building a beautiful vineyard on the Lincoln Lakeshore in Beamsville.



MIO VINEYARD

SINGLE-VINEYARD CHARDONNAY

METRES DIFFERENTIATION

FROM TOP TO BOTTOM OF
VINEYARD: 2M

ELEVATION OF HIGHWAY 8
(FOR COMPARISON): 110M

SOIL COMPOSITION

The variety of soil types here is astounding, and Corey Mio can regale you with stories...Trafalgar Loamy Phase and Morely soils, some silt & sand, but reddish hues of Magnesium oxides and limestone-clay complex. Sandy in places, as befitting an ancient Beach Head. In places white soil, in others reddish shallow Dolostone. These magnesium-oxide and dolomitic limestone - influenced clay soils have a sand and solid silt component. "Loamy textures over whitish pale clay/loam till.



The Mio family finishing the Hand-Harvest and Having a Mio; Our 'Long Rows' of Mio Chardonnay; Corey and Lina Mio with the Bachelders' Brittany spaniel, Juliéna.



'IVY & WARREN'

OF SAUNDERS VINEYARD 'HAUT'

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
13.0% alc. / vol; just 1.13 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

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

We selected the Saunders 'Haut' parcel in 2013/2014. We looked at another block just above it called Sanders South. And we also made Chardonnay from a block below it called Sanders 'Bas,' which is adjacent to our Pinot Noir parcel: Saunders Bas Pinot Noir - but more on that later! The 2023 vintage gave us a focused nose and a mellow kind of green plum, citrus-fruited briny character, along with tight thiol-derived fruit and savory mineral notes through the rich mid-palate. Focused mineral. This needs time!!! 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!

A WORD FROM MARY: Lovely oregano notes on the nose

DRINKING PRIME: Now - 2030

BEST FRUIT WINDOW: 2026-2031

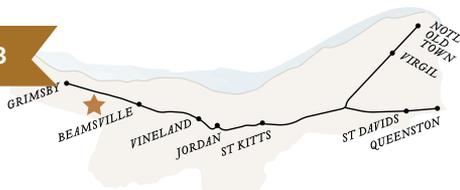
JUST 71 CASES PRODUCED

THE PARCEL

Ah! The conundrum that is Saunders Vineyard: Lake-effect and Bench-effect at once!! Just 0,9km 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 back in 2020! 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. Warren passed away at 102 years old a couple years back in 2021. What Ivy and Warren Saunders have achieved - and what their children



‘IVY & WARREN’ OF SAUNDERS VINEYARD ‘HAUT’

SINGLE-VINEYARD CHARDONNAY

continue - is a humbling lesson that shows us what intent, commitment and constancy can achieve, and how it can influence and inspire us all.

Was Warren too old to start farming at age 42? Well, he farmed for 60 years! He teaches us all to follow our dreams - and to not be afraid to ‘Start Over! Warren shows us not to be afraid to change our lives: ‘You may have a little more time to achieve your dreams than you think!’

SOIL COMPOSITION

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



A portrait of Ivy and Warren, who founded, planted and ran the Saunders Vineyard for decades and decades!; Saunders ‘Haut’ Chardonnay



RED CLAY BARN 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
12.5% alc. / vol; barely 2.0 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

ELEVATION OF HIGHWAY 8
(FOR COMPARISON): 110M

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

Well... The Red-Clay-Barn-Block of organically grown Chardonnay surprises and delights in the stellar white wine vintage that is 2023! With bright yellow and green plums on the fruited nose, and there's a surprisingly musky peach character that accompanies the trademarked lovely texture of the Red-Clay-Barn-Block. It does feel like clay, but it finishes more mineral than one might think. The proximity of the Lakeshore and rich clays in this vineyard give us textures that resemble those of Niagara-on-the-Lake, yet with a stunning rich, lively mineral tonality from the chalk in the soils.

A WORD FROM MARY: Bright and rich 'Minéralité' on the nose.

DRINKING PRIME: Now - 2030

BEST FRUIT WINDOW: 2026-2031

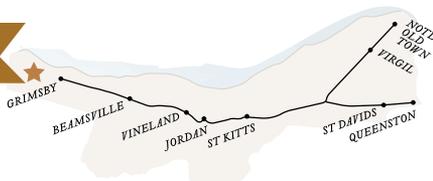
JUST 47 CASES PRODUCED

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. 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!"

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 cused, pure-fruited nose of preserved citrus fruits leads us on to a slaty, lacey finish. There is something ineffable about this wine, perhaps the peachiness of the fruit and the sandy peach soils of the Lincoln Lakeshore subtly remind us 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!



RED CLAY BARN BLOCK OF GRIMSBY HILLSIDE

SINGLE-VINEYARD CHARDONNAY

THE GROWER

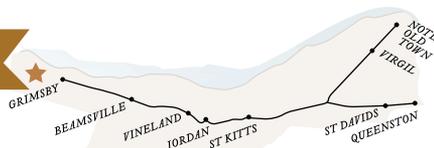
Grown by The Franciosa family along with vineyard manager Josh Mitchell and his team (and they are carefully turning towards Organics), the Grimsby Hillside Vineyard is one of the sites where vines were first planted in Niagara, with the first harvest of grapes here in 1874. It was previously the vineyard 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.



Our rows on the western side of Werner-York on the gorgeous St. David's Bench near the Niagara River.



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
13.0% alc. / vol; Just 0.87 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

ELEVATION OF HIGHWAY 8
(FOR COMPARISON): 110M

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

And here ends our tasting trip across the peninsula. We started East at the Niagara River all the way out West here at the Frontier block - the last vineyards in Niagara before you get to the first vineyards of Hamilton. It is here that our journey comes to an end - and what better way to finish off the Peninsula Chardo terroirs than with the incredible Frontier Block. The Grimsby Hillside Vineyard (which is just West of Cline Mountain Road), doesn't benefit from the protected amphitheatre-like Hills of Vineland and Jordan? So, the prevailing southwest winds whip across this property, keeping it cool. And all the chalky dolomitic limestone underneath the vineyard keeps it mineral. So, can one actually smell chalk? I wonder - but I can tell you that there is a honeyed minerality on the nose, with Ribolla Gialla-like fruit! And, of course, a classic oyster shell brine top note, with sweet yellow flowers and delicate yellow plum and pear, apple fruit in the mouth.

It's gentle, and the long finish goes out with a peachy mineral texture and a savory, gentle salinity. Fascinating, intoxicating; this lithe, tiny dancer impresses with its form; its ineffable 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, jasmine-mint and lime-inflected complex sesame oil textures!

A WORD FROM MARY: Taut lemons and yellow plums, delivers abundantly!

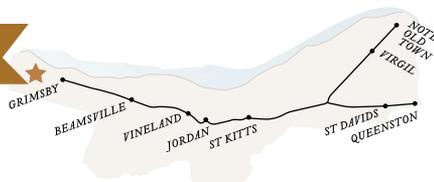
DRINKING PRIME: Now - 2033

BEST FRUIT WINDOW: 2026-2030

JUST 90 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.



FRONTIER BLOCK OF GRIMSBY HILLSIDE

SINGLE-VINEYARD CHARDONNAY

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: Clay, silt, & limestone. Very stony, in parts, especially closer to the Escarpment. It is rare to see as much limestone in a vineyard as this in Niagara



The Frontier Block is Big-Sky Country

FROM NORTHEAST TO SOUTHWEST





BATOR VINEYARD

‘A SILENT VINEYARD’

SINGLE-VINEYARD PINOT NOIR

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; Ultra-Dry - less
0.8 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. The Pinot
Noir is 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 KM

**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.

What a way to go out! The Bator vineyard was ripped out in spring 2024, and with that, we lost a lovely Four-Mile Creek source of Gamay Noir, Chardonnay, and Pinot Noir. It's a great loss to us, it's a great loss to Niagara. But that's a 'Silent vineyard' then, isn't it?... The wine goes on - but the vineyard is gone!

An amazing deep, dark cherry and raspberry fruit notes are echoed on the tight palate, with some slatey terroir that feels uncannily like limestone, or at least slate and clay! One of the most surprising wines of the vintage, and it has been an honour to collaborate with Doris and Robert Bator, and their daughter, Alyssa. (Let's not forget their German Shepherd 'Rex!' (King) Some of these notes were made on a wine that had been open for three days, so it obviously will age: consider decanting this at noon (if you are having a dinner party), or age at least three years more in your cellar!

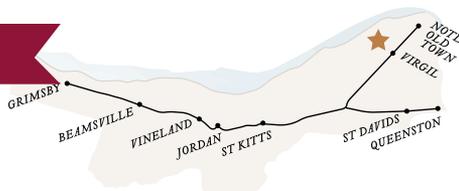
An impenetrable and clean big cherry nose: it's the same kind of tannic structure we see on the Bator Gamay Noir. It's a wine that kisses you with a delicious warm embrace, and the proof that N.O.T.L Four Mile Creek VQA, indeed, has a proper, ripe Pinot vocation! Yes, spiciness, but no hint of wood. Richer and rounder than Bench wines, and I love the darker, spicier raspberries that finish deep, rich, and slightly-tannic* (the "key to the commonality of all three Burgundian varieties produced from the Bator Terroir). This combination makes for a lovely sipping or ageing wine. Huge drinkability! Enigmatic; Delicious."

A WORD FROM MARY: Au revoir but not goodbye...

DRINKING PRIME: Now - 2030
BEST FRUIT WINDOW: 2026-2029
JUST 41 CASES PRODUCED

THE PARCEL

(Will someone Please replant this vineyard terroir One Day?) Well, Bator has truly become a 'Silent vineyard!' We took that term from the Scotch distilleries that are called 'Silent' - they may have 40-year-old whiskey in barrel, but if they closed 10 years ago, the whiskey may still exist in barrel, but the distillery is 'Silent.' And so now Bator is 'Silent.' After years of being the only vineyard that we knew of that was planted to our Holy Trinity of Burgundian grape varieties: Pinot Noir; Chardonnay and Gamay Noir! Wow! All three varieties have now been pulled out. Bator vineyard is now once again just a field! 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



BATOR VINEYARD 'A SILENT VINEYARD'

SINGLE-VINEYARD PINOT NOIR

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

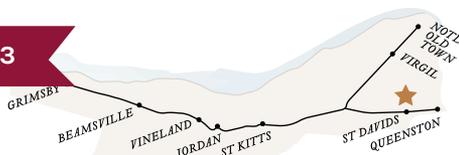
The Bator family bought the 80-acre tender fruit and grape farm back in 1950, and had planted mixed fruit and labrusca grapes, then when Robert Bator met Doris Todd, they bought the farm from his parents in 1980, and planted the vineyard portion to vinifera and some French Hybrids.

SOIL COMPOSITION

The soil in the Chardonnay is clay loam. The soils in the Pinot Noir and Gamay Noir are fine clay at the south end to sandy loam at the north end.



'Bator, now a 'Silent' Vineyard having been torn out after the 2023 harvest. Bator is the only terroir to ever to give us Pinot Noir, Chardonnay and Gamay Noir; Once, it held three of the noble Burgundian grapes - Now just a field, once again. Au Revoir!'



LOWREY VINEYARD

'VIEILLES VIGNES'

SINGLE-VINEYARD PINOT NOIR

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
12.0% alc. / vol; less than 0.6 g/l
residual sugar

SUB-APPELLATION:

St. David's Bench VQA

ASPECT: North-Facing with a
slight downward incline.

DATE OF PLANTING:

Mainly planted in 2007 and
2009 with a good chunk of the
1993 block. We always include
a bit of the oldest fruit from
the 1988 and 1984 plantings.
The vineyard is mostly planted
to the 115 Clone (or what
was thought to be 115 in the
early years...)

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

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

Lowrey Vineyard is a very special place for us. Nestled in the foot of the Escarpment right up against Saint David's Bench, this is an iconic terroir. Grown on slanted, slightly sloped soils where the Niagara River used to flow at one time - a very long time ago. I'm sure the river is part of the explanation behind the chalky limestone flavours in the wine...

It's also just a few kilometres from the Niagara River, at the extreme east of Canada, just before you get to the US border and upper New York State. The Lowrey Vieilles Vignes, coming mostly from the North and 1993 blocks, which includes always displays perfumed, sweet red raspberries, whereas Lowrey's Old Eastern Block (following) has black raspberries. One senses that this Lowrey may be ready sooner than the Old Eastern Block, but make no mistake: there is a solid limestone chalk here, in fact, this Lowrey 'Old Vines' will age and morph on its chalkiness alone.

Delicious! There is no greenness here, just solid, tight, black-peppery message of the Lowrey vineyard is here. Bright raspberries flirt with cranberries and rhubarb: a slight kiss of integrated oak barrel. But really, this is all scintillating, textured, delicious red fruit.

A WORD FROM MARY: Ballerina does it again!

DRINKING PRIME: Now - 2032

BEST FRUIT WINDOW: 2026-2031

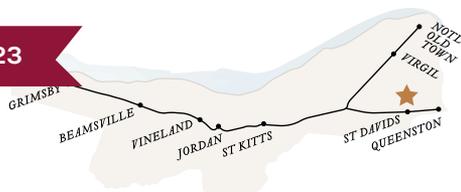
JUST 180 CASES PRODUCED

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 the collaboration with Burgundy that became Le Clos Jordanne, that Mary & I (and the girls) eventually moved from Oregon to Niagara 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



LOWREY VINEYARD

'VIEILLES VIGNES'

SINGLE-VINEYARD PINOT NOIR

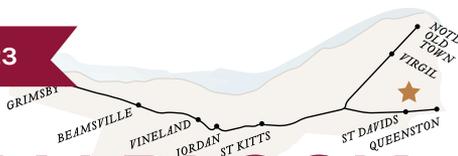
ELEVATION OF OLD TOWN,
NIAGARA-ON-THE-LAKE:
79M

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.)





OLD EASTERN BLOCK OF LOWREY VINEYARD

SINGLE-VINEYARD PINOT NOIR

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
12.0% alc. / vol; 1.33 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

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

Tucked into the St. Davids bench in Queenston, a few mere kilometres from the Niagara River, the 1984 vines of the Old Eastern block were planted by the Lowrey family for one of Inniskillin's two founders: Karl Kaiser! These are very, very old vines for Niagara, especially old for Vinifera vines, for Pinot Noir. Unheard of! Cellar this wine! It is hard for me to imagine a more perfectly evocative Lowrey from the Old Eastern Block. Deep black raspberries, and a bit of super-ripe little forest strawberries deepen the finish. This wine has a great intensity of chalk, licorice, with deep black raspberry and slate on the finish, and this, over an otherwise red-fruited wine: in the mouth, there's a pure taut line of fruit and terroir. Almost umami. Deep and long, old vines and deep roots meet limestone. Hence, there is an electric line of chalk, so polished and refined, but big enough to stand up to 'La Grande Cuisine.' Always an honour to work with these vines: an equal honour to taste these chalk-laden, cherried raspberries.... Good now, better in eight years! Wow!

A WORD FROM MARY: This is a master class in wine.

DRINKING PRIME: Now - 2038

BEST FRUIT WINDOW: 2026-2033

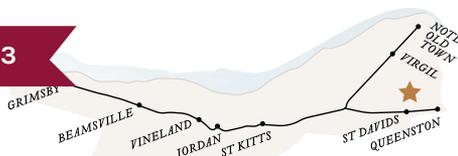
JUST 122 CASES PRODUCED

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 the collaboration with Burgundy that became Le Clos Jordanne, that Mary & I (and the girls) eventually moved from Oregon to Niagara 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).



OLD EASTERN BLOCK OF LOWREY VINEYARD

SINGLE-VINEYARD PINOT NOIR

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)





'CUESTA' VINEYARD

SINGLE-VINEYARD PINOT NOIR

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
12.0% alc. / vol; extremely dry;
barely 0.3 g/l residual sugar

SUB-APPELLATION:
Twenty-Mile Bench VQA

DATE OF PLANTING:
Pinot Noir 1999 to 115 & 777;
Old vine Chardonnay planted
2005 to 76; Newer 2016 / 2017
planting; many different rows
of Dijon clones and rootstalk
combinations (76, 95, 96)

DISTANCE FROM LAKE ONTARIO:
5.5 KM

DISTANCE FROM THE
NIAGARA RIVER: 5.5 KM

ELEVATION AT TOP OF
VINEYARD: 123M

METRES DIFFERENTIATION
FROM TOP TO BOTTOM OF
VINEYARD: 4M

ELEVATION OF HIGHWAY 8
(FOR COMPARISON): 110M

(The Hollow: you'll find Boo's
Eatery right at the bottom –
halfway between Jordan
and Vineland, right on the
sandy bank of the Twenty-Mile
Creek itself)

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

After you come out of the hollow between Jordan and Vineland - the very hollow* that delineates the Twenty-Mile Creek after which the famous Twenty-Mile Bench VQA Sub-appellation was derived, Cuesta is your first vineyard up on the bench to your left.

You can smell the saline seashore crustaceans here: first, there's a lovely nose of red-fruited berries. Cuesta has a direct appeal: red raspberries and a flinty sea spray lead to a fruity, stony finish that is more crunchy - stony than fruity, at least at the moment! What a marvel! Great varietal correctness, with some cranberries and grapefruit pith citrus nuances. Lovely and long. Will get better for at least five years.

A WORD FROM MARY: A beauty makes a stunning second debut on the Bench!

DRINKING PRIME: Now - 2031

BEST FRUIT WINDOW: 2026-2029

JUST 50 CASES PRODUCED

THE PARCEL

Hidden up a narrow curving road, out of the eyes of passerby, the stunning Cuesta vineyard can be found on the left side of Highway 8 when driving into Vineland from Jordan. You first come across this site on a beautiful, gentle slope just after the road rises out of the hollow*. At 5.5 Km from the Lake at an altitude of 133 metres, from the sweet spot of the Twenty-Mile Bench. One of the first vineyards on the Vineland side of the 20 Mile Creek with soils rich in limestone and silt. I worked with this vineyard for several years before making it for ourselves - at first for consulting clients, always intent on zooming in on the sub-parcels I found the most interesting and characterful: The 'Cuesta' (old lake coast) vineyard produces focused, flinty, charming, even truffled Chardonnays with a switched-on white flower perfume and a darker, stony, marine-influenced-chalky finish. After a few vintages I DID find the 'filet mignon' for Chardonnay - that far-off bit back near the forest escarpment ravine - no wonder it ripens late - we just 'dig' the Far-Eastern end of the vineyard, Man! The Pinot Noir block has some of the rusty elegance and meaty overtones we see 750 metres to the West in Wismer-Parke Pinot Noir and Wismer-Foxcroft Gamay Noir..

THE GROWER

Now into the second generation, The Wismer family has been growing grapes on the Vineland Bench for 25+ years. They manage with great prowess - for themselves and others - some 300 acres. Craig Wismer, the leader/genius of it all, 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. His team brings nuance and precision to already excellently-run vineyards.

SOIL COMPOSITION

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



'WISMER-PARKE' VINEYARD

SINGLE-VINEYARD PINOT NOIR

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
3.0% alc. / vol; 0.78 g/l, 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. Now older 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

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

Wismer-Parke is one of the most original crus on the Vineland Bench. It is adjacent to Wismer-Parke's, 'Wild West End,' and facing the Hanck vineyard! 2023 is perhaps the finest Wis-Parke vintage that has yet been dreamed into existence!

A subtle, savoury, salty seaside feel with strawberries and other mixed red berries: the uniqueness of the dark, brooding, slightly herbal mouthfeel is palpable, with minty raspberries mingling in supple saline mineral slatey finish. There is some slight bitterness on the finish, as well... the spice of the wood feeds into the deep umami woody complexity. Intense blueberries and raspberries. Perhaps the reduction from the soil is what offers us that sweet curl of rich cherry fruit with a slate and rust finish... accompanied by faint notes of lavender and thyme.

A WORD FROM MARY: Rhubarb. Always my little Vampire

DRINKING PRIME: Now - 2034

BEST FRUIT WINDOW: 2026-2031/2032

JUST 144 CASES PRODUCED

THE PARCEL

Meeting Wismer-Parke was like meeting a child I had to 'learn to love.' It was the wild, bloody, 'bit your tongue' gaminess' of Parke I had to get used to, much like the way I did with 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!' From that moment, I then proceeded to isolate the blocks, the rows, the barrels that MOST celebrated this unique, defining character. From the sweet spot of the Twenty-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.



THE WILD WEST END OF ‘WISMER-PARKE’ VINEYARD

SINGLE-VINEYARD PINOT NOIR

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; Very dry - Less
than 0.3 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

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

We chose the name ‘Wild West End’ because it is the West End of Wismer-Parke. And it is a little wilder, there’s a little meatier, savoury salinity here, a little, dare I say it, bloodier!

Planted to an unknown clone, and grown on reddish, magnesium oxide-influenced soils, it offers up bright pomegranate and spicy rhubarb, luscious red raspberries over an amaro blueberry mid-palate. Bracing, with some wildness, and an almost Campari finish!

It is a classy, elegant blueberry and tight-fruited meaty wildness. I love the roasted cool blue fruit flavors, and this super dark slaty finish. It has an evocative nose of small forest strawberries and raspberries. Umami-anis and an elegantly-wild mid-palate that makes for a majestic wine. Acidulated fruits like raspberries with glorious glycerine on the finish, wine from red-coloured earth. The magnesium oxide here imbues a savory seashore salty finish to this gorgeous wine. Age this for at least another five years. It will improve that long and more...

A WORD FROM MARY: Cranberry Orange peel. Amaro Campari, an herbal finish. Cranberry; BlackBerry Rhubarb; Rose Petal. That’s more than ONE Word from Mary :) - But hey: A complex wine is a complex wine. Another word from Mary: Takes this Vineyard to the next level

DRINKING PRIME: Now - 2035

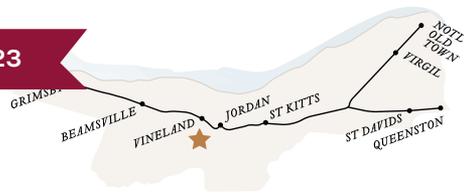
BEST FRUIT WINDOW: A delicious peak in 2028-2032

JUST 74 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!’

N.B.: Originally named the ‘Mystery Clone’ Block, written in chalk on the barrel head, the name came to me whilst wandering through the Wild West End of London (no longer very wild!), and humming along to the eponymous song from the ‘Dire Straits’ first album!



THE WILD WEST END OF 'WISMER-PARKE' VINEYARD

SINGLE-VINEYARD PINOT NOIR

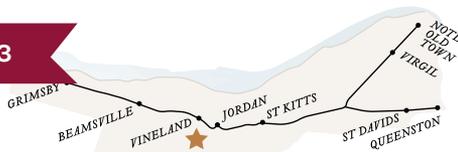
THE GROWER

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.





HANCK VINEYARD

SINGLE-VINEYARD PINOT NOIR

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 0.4 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

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

Just 20 metres north of the Wismer-Parke Wild West End across the headland lies the Hanck Vineyard, on demonstrably whiter soil. Here, we still taste the signature meaty flavors of the Vineland Bench, but in a much more approachable, sophisticated, regal way. Hanck is one of the most unique terroirs in all of Niagara! It possesses a class and elegance of black raspberries and black cherry, minty-edged rose petal intensity, and a very fine forest floor raspberry finesse. Regal with just a touch of red meatiness: this has a real salty minerality, and a spiced anis finish! Grand Vin! Very long, and long in finesse as well.

N.B.: This vineyard is owned and also made by the King and Victoria Winery. Their home vineyard is the Hanck Vineyard. Cloudsley also makes a deft version of this vineyard.

A WORD FROM MARY: Rose petals and a blackberry minty eucalyptus slatey finish...

DRINKING PRIME: Now - 2032

BEST FRUIT WINDOW: 2026-2033 Very pure upon release - tertiary flavours will slowly creep and delightfully 'corrupt' this wine. *Magnum Release: December 1st, 2022

JUST 95 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

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



SPENCER-MORGAN 'LA CÔTE NORD' VINEYARD

SINGLE-VINEYARD PINOT NOIR

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; 0.5 g/l
residual sugar

SUB-APPELLATION:
Twenty-Mile Bench VQA

DATE OF PLANTING:
Chardonnay 2015; Pinot Noir
1996 to 115 & 777

DISTANCE FROM LAKE ONTARIO:
7+ KM

ELEVATION AT TOP OF
VINEYARD:
Chardonnay 'Gravel Road'
165M; ASPECT: Essentially flat
with a slight downhill tilt to the
East. Pinot Noir 'La Côte': 185M;

ASPECT: East-Facing with an
abrupt downhill slope

METRES DIFFERENTIATION
FROM TOP TO BOTTOM OF
VINEYARD: 15M

ELEVATION OF HIGHWAY 8
(FOR COMPARISON): 110M

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

Snuggled up against the Megalomaniac winery - 185M at the very top of the Pinot block - the south end of this steep hill planted to Pinot Noir is called 'La Côte!' And, partly because of its steep descent, it grows great Pinot noir! An enticing, slightly corrupt nose of kirsch-like raspberries with an intriguing, delicious anise edge, it has a cherried, silky-sweet, stunningly-suave midpalate. Just gorgeous and seductive. I almost never think of minerality alone when I taste this vineyard, but of a lovely complex juiciness and a pleasing slaty firm mineral finish. Lovely, clean, morello-cherry / forest strawberry flavours lead on to the tight cherry pit finish. Is this a simpler terroir than the lower bench? Or just more suave? - Over to you!

A WORD FROM MARY: Rosewater. Sprightly, light minerality.

DRINKING PRIME: Now - 2031

BEST FRUIT WINDOW: 2026-2029

JUST 197 CASES PRODUCED

THE PARCEL

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 Pinot block, there is often the misconception that this terroir is cooler. Not in the Summer! Perfectly east-facing, it ripens well and early. Inspired with some understanding of the terroir gleaned from past, beloved Megalo winemakers Sébastien Jacquey and Chris Frey, I try not to 'lean in too heavy here' on the extraction during the fermentation.

This is Megalomaniac's 'Home Estate Block' of Pinot Noir; located high on the Vineland Bench just south of the winery, and 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 just 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.



IVY & WARREN OF SAUNDERS VINEYARD 'BAS'

SINGLE-VINEYARD PINOT NOIR

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; 1,4 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

ELEVATION OF HIGHWAY 8
(FOR COMPARISON): 110M

TASTING NOTE UPON RELEASE OF WINE AT 24 MONTHS OLD.

Anne-Marie Saunders and her family planted this patch with Bachelor in mind back when she got out of wine school at Niagara College in about 2013!!! Along with her husband, Peter, and brother Leslie, they tend the vineyard, the vines and the whole farm with loving care. Father Warren and Mother Ivy moved out from Hamilton - Warren must have been 40-ish years old. A little bit old to become a farmer maybe? But better than the steel mills, perhaps? Well, Warren lived to 102 years old! And he is the proof that farming and wine is good for you! That's why we call this bottle Ivy & Warren. To commemorate these two star-crossed lovers. She was an RN in the Great War in England, and they met up on her return!

Lovely, scented deep red currant, red plum and watermelon. It is ever so slightly pleasantly herbal, reminiscent of certain Pinot Noirs from New Zealand. A rich and spicy mouthfeel, despite the absence of new oak. In this way it is also akin to the Bator, and also because it is relatively close to the Lake! A wild nose of strawberries and violets, red currants and raspberries with a minty edge: the purity of this nose leads along to a rich, warm, inviting and comfortable mid-palate, with a rich, long, crunchy limestone and slightly-spicy cherry finish.

A WORD FROM MARY: Violets and rhubarb. A warm spiciness.

DRINKING PRIME: Now - 2028

BEST FRUIT WINDOW: A delicious peak in 2025-2027

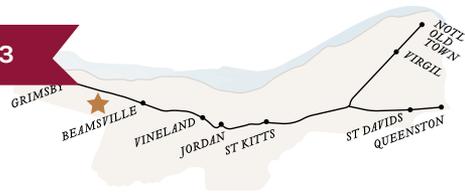
JUST 24 CASES PRODUCED

THE PARCEL

Just 3.9 km 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 back in 2022! 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. Warren passed away at 102 years old a couple years back in 2021. What Ivy and Warren Saunders have achieved - and what their children continue - is a humbling lesson that shows us what intent, commitment and



IVY & WARREN OF SAUNDERS VINEYARD 'BAS'

SINGLE-VINEYARD PINOT NOIR

constancy can achieve, and how it can influence and inspire us all.

Was Warren too old to start farming at age 42? Well, he farmed for 60 years! He teaches us all to follow our dreams – and to not be afraid to 'Start Over! Warren shows us not to be afraid to change our lives: "You may have a little more time to achieve your dreams than you think!"

SOIL COMPOSITION

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



Our own Mary Delaney-Bachelder with Anne-Marie Saunders: The Saunders help sorting their own grapes when they can!

A TASTING TRAVELOGUE:

OUR PREFERRED TASTING ORDER: FROM EAST TO WEST

Let's linger a bit on the landscape of the Peninsula itself: the narrow, beautiful corridor that makes these wines possible. Think of this as a tasting travelogue – an invitation to drive east to west through the vineyards along our own Route des Grands Crus*, where every bend in the road reveals another nuance of terroir.

**It may not yet wear the name officially, but Highway 81 IS our own "Route des Grands Crus" of sorts, tracing the curve of the escarpment on one side, and that Great Lake glittering on the other.*

Niagara stretches 52 kilometres from our eastern vineyards near the Niagara River to the western-most vineyards near Hamilton. For Bachelder, a mere 44 kilometres separates our first vineyard in the northeast, outside Old Town N.O.T.L. (almost on the Niagara River), from our southwestern frontier at Grimsby Hillside, near Stoney Creek.

Each bend of this route reveals new character. Sandier soils near Niagara-on-the-Lake give way to the limestone benches of St. Davids, Jordan, Vineland, and Beamsville. Further west, you arrive where the Escarpment nearly meets the lake. In so small a place, the differences astonish – sometimes within a hundred metres, the 'flavour of the earth' changes entirely.

THE DRIVE

You could cross that distance on the Queen Elizabeth Way in half an hour. But you'd miss the drive that really matters – through the vines along Regional Road 81 (still locally called old Highway 8), York Road, Queenston Street, St. Paul Street, King Street – it has many names, but one spirit.

In another way, it's our little **Route 66** if you like: the Route starts on the sandy west bank of the Niagara River, the route climbs through

Queenston and the St. David's Bench VQA, slips along St. Paul Street through downtown St. Catharines, then runs west with the Escarpment on your left, and that Great Lake a constant on your right.

It traverses the Short Hills Bench VQA, the Jordan and Vineland Benches – together the Twenty Mile Bench VQA – and their pretty little towns of Jordan and Vineland. Then onward to the charming towns of Beamsville and Grimsby, known in the VQA sub-appellations as the Beamsville Bench, and finally out to Fifty Road, where the Grimsby Hillside Vineyard sits in the Lincoln Lakeshore VQA sub-appellation. Grimsby Hillside marks our frontier – where the Escarpment and lake draw close and signal the edge of the viticultural Peninsula. (Interestingly, parts of the Lincoln Lakeshore VQA vineyard land, – in particular the Frontier Block – may someday merit their own sub appellation, as the soil, aspect and flavour of the wine produced here are clearly Bench).

Niagara-on-the-Lake

Begin at the river, where sandier soils and sun-warmed breezes give generous, stone-fruited Chardonnay, juicy, firm, ageable Gamay Noir* and supple, aromatic Pinot Noir. Line One and Line Two vineyards – Kirby, Bator, and Willsms – lie just outside Old Town, where the blacktop of Highway 55 (the first asphalt road ever paved in Niagara) cuts a sharp diagonal from town to the Queen Elizabeth Way (and hence on to Toronto). On Line Three, at Bai Xu, sedimentary stone meets stone fruit – ripe, mineral, and faintly waxy. Roundness and potential. And, of course, these old vines from 1981 sing of their sense of place just as appealingly in Gamay Noir*, where fruit meets great ageing potential!

- 2023 Kirby Pinot Blanc | Vieilles Vignes | Old Vines, VQA Four Mile Creek

(although Kirby is made from Pinot Blanc, the terroir of these older plantings - grown on the banks beside the storied Creek itself - speaks as loud as the variety, with a palpable family resemblance to Bator, Willms, Bai Xu - even Werner-York up on NOTL's St. David's Bench.)

- 2023 Bator Chardonnay, VQA Four Mile Creek
- 2023 Willms Chardonnay | Vieilles Vignes |
- 1983 Planting, VQA Four Mile Creek
- 2023 Bai Xu Chardonnay | Vieilles Vignes | 1981 Planting, VQA Four Mile Creek
- 2023 Bator Pinot Noir, VQA Four Mile Creek

St. David's Bench

Climb slightly inland to limestone: at Werner-York Vineyard, just north of the Queenston limestone quarry and near the Lowrey Vineyard Pinot Noir site, roundness gives way to lift - light, lacy Chardonnay echoing the grace of the Pinot grown nearby.

- 2023 Werner-York Chardonnay, VQA St. David's Bench
- 2023 Lowrey Pinot Noir | Vieilles Vignes | Old Vines, VQA St. David's Bench
- 2023 Old Eastern Block | '84/'88 Cuvée | Lowrey Vineyard, VQA St. David's Bench

Jordan & Vineland Benches

Carrying the elegance we find in St. David's Bench westward; we arrive in the heart of the Benchlands. Here lie our "unclassified Grands Crus": Cuesta, Wismer-Foxcroft (also making striking, ageable Gamay Noir*), Wismer-Wingfield, Hill of Wingfield, and Spencer Morgan for Chardonnay; Cuesta, Wismer-Parke (and its wilder West End), Hanck, and Spencer Morgan for Pinot Noir. Limestone and clay trade places like dancers, producing wines of tension and depth. This - along with the fabulous Benchland Crus of Jordan - are where our love affair with the Bench began.

- 2023 Cuesta Chardonnay | Far East, Man! VQA Twenty Mile Bench
- 2023 Wismer-Foxcroft Chardonnay | Parcelle 'Nord', VQA Twenty Mile Bench
- 2023 Wismer-Wingfield Chardonnay, VQA Twenty Mile Bench
- 2023 Hill of Wingfield Chardonnay | Wismer-Wingfield Vineyard, VQA Twenty Mile Bench

MESSAGES FROM WATER

Across this short stretch of land flow the creeks that once carved the Peninsula - Four-Mile, Six-Mile, Twelve-Mile, Sixteen-Mile, Twenty-Mile, Thirty-Mile, Fifty-Mile, and more. Each left ribbons of gravel, clay, and limestone - the mosaic that defines Niagara today. In spring, when strong rains sometimes make the creeks' levels rise, you can still watch the creekside terroirs being made and remade. These creeks were all larger and wider in the past, one would expect, and as they became their current size today, they left behind arable farmland that can be used for row crops, but also can have a lot of stoniness and minerality; the kind of crop; the kind of field; the kind of Earth that the wine grapes just love to grow on.

- 2023 Spencer Morgan Chardonnay | Gravel Road, VQA Twenty Mile Bench
- 2023 Cuesta Pinot Noir, VQA Twenty Mile Bench
- 2023 Wismer-Parke Pinot Noir, VQA Twenty Mile Bench
- 2023 Wild West End Pinot Noir | Wismer-Parke Vineyard, VQA Twenty Mile Bench
- 2023 Hanck Pinot Noir, VQA Twenty Mile Bench
- 2023 Spencer Morgan Pinot Noir | 'La Côte', VQA Twenty Mile Bench

Beamsville and Beyond

Further west, and just below the Beamsville Bench VQA, Mio brings minerality and texture - equally to both Chardonnay and Gamay Noir* - that would read "Bench" if geology - not Highway 8 - drew the line. The organic Saunders Vineyard, located further west by Mountainview Road, demonstrates how purity and power can coexist, as revealed in both our Chardonnay and Pinot Noir explorations. Fifteen kilometres more and you're at Grimsby Hillside Vineyard, where the slope befriends the lake and limestone meets red clay. Here, the landscape feels both Bench and Lakeshore at once - narrow, steep, and filled with promise. The Red Clay Barn Block and the Frontier Block sit a few hundred metres apart in the same organic vineyard - a mini-miracle of terroir diversity.

- 2023 Mio Chardonnay, VQA Lincoln Lakeshore
- 2023 Ivy & Warren Chardonnay | Saunders Parcelle 'Haut', VQA Beamsville Bench
- 2023 Red Clay Barn Block | Grimsby Hillside Vineyard, VQA Lincoln Lakeshore
- 2023 Frontier Block | Grimsby Hillside Vineyard, VQA Lincoln Lakeshore
- 2023 Ivy & Warren Pinot Noir | Saunders Parcelle 'Bas', Beamsville Bench

**The Pinot Noir and Chardonnay single-vineyards are released through our Toussaint Release annually on November 1st; The Gamay Noirs are released a little earlier, through our La Violette release, annually on April 2nd.*

These are the places we map and the stories we tell, one vineyard at a time – our *Niagara Route des Vins*, our little *Route 66 of terroir*.

And as these stories travel – toasted in Toronto, noted in New York, lauded in London, shared by friends who have stood in our cellars – Niagara's voice grows clearer in the world. *Niagara Rising* – and the story continues, vineyard by vineyard.

Santé,

Mary & Thomas Delaney-Bachelder

THE MEANING OF "OURS"

When we say "our vineyards," we mean relationship, not ownership. These parcels belong to their growers, the stewards who farm them with care and conviction. We have walked the rows season after season, studied the geology, tasted the fruit, and carried their character into barrel and bottle.

Through that shared care, they've become ours in the deepest sense – part of our story, our craft, our commitment to Niagara.

As a micro-négociant, we depend on growers who share our obsession with quality. Their vines give us the chance to map Niagara vineyard by vineyard – to let, through collaboration rather than possession, this remarkable peninsula speak.



THOUGHTS ON NIAGARA RISING

So, as **Niagara Rises**, and more people become aware of its manifold terroirs and expressions, more will realise that there is a cool flavour and minerality coursing through our chosen grapes. It's not only that **Niagara Rises** in the World's esteem: **Niagara raises the bar!**

Niagara Rises means more terroir discoveries!

Niagara Rises is a promise: A promise to pay it forward towards the understanding of the terroirs of these beautiful Benchlands, but also of the pristine, sandier sedimentary-mineral soils of Niagara-on-the-Lake.

So following our Motto: '**Mapping Niagara, One Vineyard at a Time,**' we celebrate with this Toussaint release – our Pinot Noir & Chardonnay parcels from the very bottom of Niagara Lake, just outside Old Town... all the way across the peninsula, the bench, the Creek shores, the Lincoln Lakeshore: From the Short Hills Bench right out to the Grimsby Lincoln Lakeshore, a sub-appellation so narrow that it is both Bench and Lakeside at the same time!

So **Niagara is Rising**, and we hope you will come along and raise a glass with us to celebrate this brave Peninsula, and its Bright New Future!!

Niagara rises!

Santé

Mary & Thomas Delaney- Bachelder.

La Toussaint : The 1st of November 2025. (Wines of 2023)

THANK YOU, ALL!

Although BACHELDER is a SMALL WINERY, We CANNOT do this without
A HUGE TEAM EFFORT!

- **FIRSTLY** - To Mary, my dear, sweet partner in life, work and love - we started this vinous journey together on Day One! Also to our two girls: Esmée and Violette, for all their patience, help and care, without whom... "Nothing from Nothing leaves Nuthin!" (Billy Preston)
- Niagara's viticulture scene is largely a 'Culture of Growers' (récoltants!) - this state of affairs makes our 'Mapping Niagara, One Vineyard at a Time' Micro-Négociant project possible. So, here is our thanks and recognition to ALL our growers, to the passionate, committed Niagara viticulturists (see the individual wines for the deets) whose fruit, terroirs and care for their vines have made it happen!!
- To the International Cool Climate Chardonnay Celebration for bringing the world Here, and showing us all that Niagara has an important place in it!
- To Brock University's CCOVI lab, who does the impeccable, precise, irreplaceable lab work for all of the smaller Domaines and Wineries who could never hope to equip and staff our own labs!
- To the folks at Wines of Ontario and Ontario Craft wineries, - joyfully, restlessly pushing us upwards and onwards!
- To Southbrook Organic Winery for hosting us on their sorting table, crushpad, fermentations and eventual bottlings since 2010 - a special thanks to Southbrook's proprietor and guiding light Bill Redelmeier, Southbrook's Winemaker Casey Hogan and Assistant-Winemaker Emily Lacey, and a big 'Thanks! to the Harvest Interns.
- To Kim, Jen and everyone up at Bucknall's - 'Niagara's Warehouse', for everything they do for both our storage and also order fulfillment - both for our biannual releases and export!
- To Elena Galey-Pride of Winestains, who helps not just with her excellent photography and her engaging, exciting Social Media ideas and posts; but with our releases; the 'BatCave' Tasting Room Schedule, and more! Again, huge thanks here to Elena for her help with our 'Tasting Travelogue' (included in this very Terroir Catalogue) - editing it and adding some enchanting 'Turns of Phrase,' she helped re-form my original idea into a shape that flowed as easily and freely, as excitingly-swiftly as the many Creeks and Streams that flow from our dear Niagara's precious Escarpment
- To Karen Black, and Shawn King who have helped us with all our releases, with the back and front-end of the Website, photography and more...
- Louis Gagnon, who casts an avuncular eye over the French versions (not just 'translations') that we write: whether the letters to our subscribers; the online wine blurbs for the 'Toussaint' & 'La Violette' Releases; the 'Terroir Catalogue.' Louis reads to ensure we are "doing our very best"... but better-still, he does such a thoughtful job of finding better 'turns of phrase' than we sometimes employ... that we often go back and change the English version in consequence, to make it more precise!
- To Lynn Maceira for her lovely, clean, thoughtful and professional 'Terroir Catalogue' designs!!!
- To Laura Wills, who has changed the perception of our project - particularly in the Export Market - and thus (in a way) that of Niagara's - though the elegant, beautiful world-class Labels and Maps she has done for us!
- To Frances Brown, the artist who imagined, drew and painted the inventive and whimsical 'Niagara Rising' cover (and inside back cover) aquarelle paintings.
- To all the 'Gens de la Cave' - the 'Bat-Cavers' - committed wine lovers all - coming from all walks of life to give us a couple of weekends a month to help spread the 'Terroir Word' with their own passion! Thanks to their outstanding work hosting our subscribers for our intimate Terroir Tastings at the Cellar Door of the BatCave, they help us reach more folk with the purity of the message of Niagara Terroir (as seen through the lens of the Burgundian grapes) than we ever could alone!!! Thus, Mary & I Want to Thank: Arlington, Alex & Olivia Johnson; Margaret & Kelsey Kaupp; Ryan Ciliska; 'Irish Laddy' Ian Hauber; pinch-hitter Micheline Hauber; and a special 'mot d'appréciation pour Miriam Hauber, who - aside from being a wonderful, intuitive host - has inventively and smilingly helped us with brilliant solutions for many logistical challenges and around the winery!

We know this little booklet is but a small effort to ride and guide Niagara's winds of change in the direction that the cataloguing of terroirs needs to go - and Will go! We wish we had the time and the means to dig multiple pits with the Growers in the many vineyards we work in - so as to better understand and catalogue the differences between drainage, soils and aspect between properties - nay, within properties!

Discovering new Niagara terroirs - the journey is never perfect - but WHAT a Journey!

Thomas & Mary Delaney-Bachelor

La Toussaint : The 1st of November 2025. (Wines of 2023)





**THIS CATALOGUE IS DEDICATED TO
ALEX RANKIN-JOHNSON 1995-2025**

Alex worked with all of us at the BatCave for the past few years - usually alongside her beloved husband Arlo, her sister-in-law and oldest friend Olivia - often bringing along her Labradoodle puppy 'Otis' with her.. Alex had her own fulfilling career, but still found some time for us - bringing her sunny spirit, positive demeanor, easy smile and professional rigour to our days together. Married just this summer to Arlo, an undiagnosed illness took her suddenly.

We remember her with love, respect and joy. We miss you, Alex!



BACHELDER

MAPPING NIAGARA. ONE VINEYARD AT A TIME.