



2018 WAS THE FIRST YEAR I WORKED WITH TROUSSEAU AND WHEN 2019 CAME AROUND I HAD A SENSE OF HOW I WANTED TO TREAT THAT FRUIT. THE GROWING SEASON OF 2019 WAS SUPERB. WE HAD A HEALTHY BLOOM AND FRUIT SET FOLLOWED BY MONTHS OF MILD TEMPERATURES AND BLUE SKIES...UNTIL THE RAINS CAME. THE EARLY RAINS CAME FOLLOWED BY HEAT, FOLLOWED BY MORE RAIN AND MORE RAIN AND MORE RAIN. WINEMAKERS MADE PICK DECISIONS DUE TO ANY RARE DRY DAYS RATHER THAN SUGAR AND ACID LEVELS.

HARVEST FOR THIS FRUIT WAS SEPTEMBER 27<sup>TH</sup>. OMEMO VINEYARD — AN ORGANICALLY FARMED SITE — SAW MIXED RESULTS AND THE TROUSSEAU DID NOT FARE WELL. IT REQUIRED AN ENORMOUS AMOUNT OF SORTING — I BELIEVE I COMPOSTED MORE THAN HALF OF THAT FRUIT. THE REMAINING FRUIT WAS SORTED INTO OPEN-TOP FERMENTERS AND SOME HEAT WAS APPLIED TO INITIATE NATIVE FERMENTATION. DESPITE THE CHALLENGES IN THE VINEYARD THE FERMENTATION WAS HAPPY AND HEALTHY AND REQUIRED VERY LITTLE ATTENTION. AFTER A STRICT REGIMEN OF GENTLE PUNCHDOWNS THE WINE WENT DRY IN 19 DAYS. THE WINE WAS PRESSED AND PUT INTO NEUTRAL OAK BARRELS WHERE IT DEVELOPED FOR 10 MONTHS UNTIL BOTTLING,

THIS WINE IS WONDERFULLY LIGHT AND GRACEFUL WITH DELICATE TANNINS AND SOFT ACIDITY AND FOR FRUIT THAT I CERTAINLY HAD SOME RESERVATIONS ABOUT I AM QUITE PLEASED WITH THE END RESULT. I WISH THESE VINES STILL EXISTED BUT THE VINEYARD WAS SOLD AND ALL THE GRAPE VARIETIES LIKE TROUSSEAU WERE RIPPED OUT AND PINOT NOIR WAS PLANTED IN THEIR PLACE.

THIS WINE WAS NOT FINED OR FILTERED AND MOST CERTAINLY HAD SULFUR ADDED (BUT NOT VERY MUCH).