

VINTAGE REPORT 2002

Conditions

The growing season got off to a good start in 2002 but severe drought conditions occurred across Ontario for a second consecutive year during July and August, affecting all viticultural areas. In general, vines prospered with the increased sunlight hours but some drought

stress was evident towards the end of the season. Harvest weather was good and most varieties, particularly the later ripening red grapes, ripened well. Aided by the dry season which resulted in smaller and more concentrated berries, sugar levels measured as degrees

Brix, were above average for most varieties.

Early indications for the 2002 vintage table wines are excellent for all white and red varieties. Reds in particular will benefit from added concentration and complexity with the enhanced ripeness.

Late Harvest and Icewine

The Icewine harvest for 2002 was conducted in almost perfect conditions. The early and sustained cold weather allowed an early harvest when grapes were in good condition. Minimum bird damage and deterioration was sustained and juice quality was excellent.

Total tonnage netted for Late Harvest and Icewine was estimated at 4089 tonnes – a new record - and total volume of Icewine juice registered was 625,026 litres.

Icewine harvest began on December 4, 2002 and steady cold weather resulted in the



harvest being completed on January 28, 2003. All

viticultural areas enjoyed an early harvest, with many opportunities for picking Icewine grapes.

Yields for both the Late Harvest and Icewine categories were average and sugar levels excellent. Icewine quality for the 2002 vintage is expected to be excellent.