



2009 ESTATE CHARDONNAY

WINEMAKING DATA

Harvest Dates: 3rd of October to the 19th of October, 2009

Blend and grape source: 100% Estate grown Chardonnay from Locust Lane, Felseck and Rosomel Vineyards

Alcohol: 13.0% **pH:** 3.23

Residual Sugar: 2.69g/L **T.A.** 7.43 g/L

Bottling Date: September 2nd, 2010

Filtered

WINEMAKER'S NOTES

The Chardonnay vines for this wine were meticulously maintained to showcase our Beamsville Bench *terroir*. All grape bunches were exposed to sunlight at fruit set by removing leaves on both East and West sides of the canopy to maximize ripening. Green harvesting – the removal of under-ripe bunches – was performed at the first sign of colour change in berries from green to gold. This is known as *véraison*. A meager 12 bunches per vine were selected to hang on the vine to promote ripening, concentrate flavours and best express our *terroir* from the three vineyards.

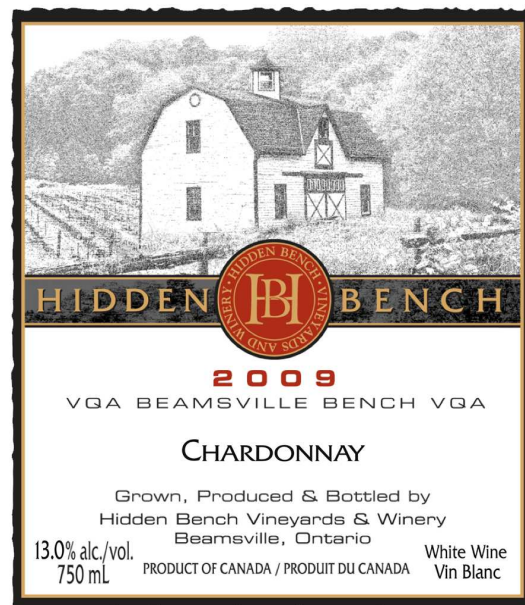
All fruit was handpicked, sorted and whole bunch pressed to yield the most pure juice. After cold settling for 48 to 72 hours, the juice was racked off its lees, warmed and then transferred to barrel. The wine was fermented with indigenous yeasts reaching a peak of 22-24 degrees Celsius. Malolactic fermentation occurred naturally and all barrels were stirred weekly during aging. The barrels for this wine were selected and blended in July 2010, and filtered before bottling in September.

TASTING

Brilliant golden hue. The bright, perfumed nose shows classic cool-climate aromas of citrus oil, roasted hazelnuts and flinty minerality. The palate is appealing for its creamy nature and warm winter spice notes of cinnamon and cloves. Oak on this 2009 Estate Chardonnay is well integrated and the wine shows good structure, length and is destined to age gracefully for the next 5-8 years.

THE GROWING SEASON

The 2009 vintage can be characterized by the saving grace of late August and the month of September. This six week period turned a challenging growing season into a classic. Overall seasonal temperatures were lower than historical averages while precipitation levels were higher. This required meticulous attention to detail in the vineyard with extreme



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yield management to ensure our fruit achieved the highest possible maturity. April, May and June were cool months with more rain than the previous five years – 325 millimeters in a 90-day period! New vineyard plantings benefited from this moisture, while our existing blocks required more attention to limit vigor.

In July it was evident that extreme yield management was required to ensure the best quality fruit. Green harvesting – the removal of under-ripe grape bunches from each vine – was completed three weeks earlier than normal to fruit maturity. Using precision viticulture we meticulously maintained vine growth to expose fruit to sun, encourage air circulation and in turn open up the canopy. Leaves were removed when they shaded grape bunches; vine shoots were positioned to reach straight-up to the sun.

There was a positive change in mid - August and throughout September. This period of dry, warm weather was an enormous advantage to the success of the vintage. Flavours developed beautifully in the vineyard. The benefits of our yield management were evident in mid-September and harvesting started the first week of October.

The harvest months of October and November were cooler than average. This prolonged the vintage and allowed our fruit to ripen completely on its own terms. Cool climate viticulture contributes to the story of our *terroir* and vintage to vintage variation adds to the notion of 'truth' in wine.