



2006 ESTATE CHARDONNAY

WINEMAKING DATA

Harvest Dates: 23rd of Sept - 16th of Oct, 2006

Blend and grape source: 100% Locust Lane and Rosomel Vineyards

Élevage regime: 11 months in French Oak Barrels with weekly lees stirring before bottling on September 7th, 2007

Alcohol: 13% **pH:** 3.43

Residual Sugar: 1.5g/L **T.A.** 5.98 g/L

Bottling Date: September 7th, 2007

Filtered

WINEMAKER'S NOTES

We exposed all bunches to sunlight at fruit set with leaf removal on both sides of the canopy to maximize fruit ripening. Green harvest was performed at the first sign of véraison and we left only 12 bunches per vine to promote fruit ripening, concentration of flavors and the expression of the Beamsville Bench terroir.

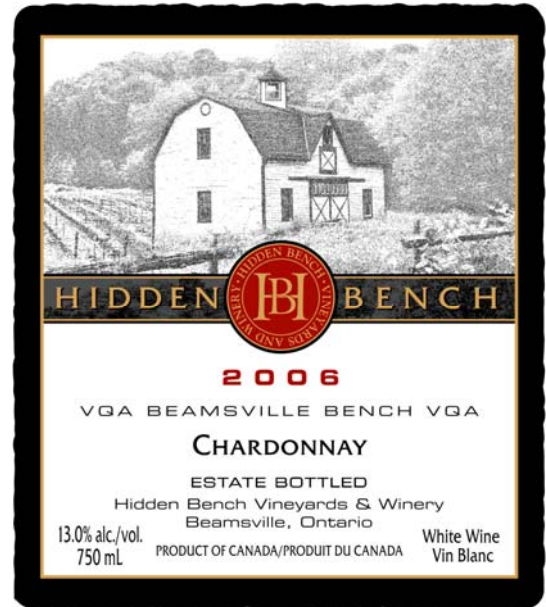
The grapes were handpicked, sorted and gently whole bunch pressed. The juice was cold settled for 48 to 72 hours and then racked off, warmed and then transferred to the barrels for fermentation. The wine was fermented using native and commercial yeasts. The lees were stirred weekly during ageing. The wine was removed from barrel and blended in August and then filtered before bottling.

TASTING

Lovely straw color with bright aromas of baked pear, fig and cinnamon which are coupled with sorbet, sweet hazelnut and cloves and are intertwined with a gravelly minerality. The rich and creamy palate shows vanilla pod, Meyer lemon and baked pear. The wine also has harmonious acidity and a long, persistent finish with subtle flavors of crème brûlée.

THE GROWING SEASON

The 2006 growing season was a challenging vintage where good terroir, attention to detail in the vineyard and low yield management were essential to deliver fruit of high quality. The 2006 winter was a relatively normal winter with absence of low temperatures and dramatic temperature swings. This allowed the vines to overwinter without damage and set the stage for a good growing season.



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The temperatures for April through September were below average with above normal precipitation. These conditions were perfect for the development of powdery mildew and we worked very hard on our canopy management to prevent the disease from causing damage to the vines and the crop. August was a welcome relief with about half of the normal rainfall for the month and temperatures above the norm with a good amount of sunshine which permitted ripening.

September and October were cool which permitted a long cool ripening of fruit prior to and during harvest. The canopy management and green harvest performed earlier in the year allowed us to bring the majority of varieties to maturity and to produce elegant terroir driven wines

Despite the climatic conditions during the growing season and harvest, we succeeded in growing superior quality grapes to make wines that are fine examples of cool climate viticulture. 2006 was the type of year that distinguished and rewarded those that made the effort in the vineyard and the HB wines of the 2006 vintage are focused examples that show that good wine can be produced in our region even in challenging years.