



## 2013 ESTATE CHARDONNAY

### WINEMAKING DATA

**Harvest Dates:** 11th of September to 18<sup>th</sup> of October, 2013

**Brix at harvest:** 20.6 – 21.8

**Blend and grape source:** 100% organically grown and certified estate Chardonnay from the Locust Lane, Felseck and Rosomel Vineyards

**Alcohol:** 13.0%      **pH:** 3.41

**Residual Sugar:** 1.4g/L      **T.A.** 5.58g/L

**Bottling Date:** August 25<sup>th</sup>, 2014

**Oak regime:** 100% French Oak: 43% neutral oak, 28% New, 13% stainless steel, 8% 2<sup>nd</sup> Fill, 8% concrete egg

**Time in barrel:** 9 months

**Bentonite fined and 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 completely removing leaves on the East side and partially on the West side 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 healthy 32.5hL per hectare was harvested (2 tons per acre) in 2013.

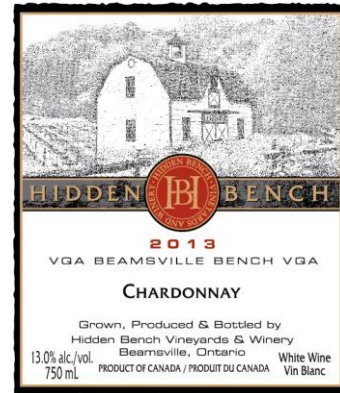
All fruit was handpicked, sorted and whole bunch pressed to yield the most pure juice. After cold settling for 24 hours, the juice was racked, warmed and then transferred to barrel. The wine was slowly fermented with indigenous yeasts reaching a peak of 22 degrees Celsius. Partial malolactic fermentation occurred naturally and all barrels were stirred weekly during fermentation. The barrels for this wine were selected and blended in June 2014 and filtered before bottling in August.

### TASTING

Pale gold in colour, the wine shows aromas of green apple, pear and quince preserve. The palate is wonderfully creamy, yet fresh with tree fruit aromas and vibrant, balanced acidity. It has good length and a flinty finish. Ready to drink now, it will benefit from 5 or more years of cellaring.

### THE GROWING SEASON

The 2013 vintage can be characterized as variable with overall normal temperatures but higher than normal precipitation, particularly during the spring to mid-summer period. Following a



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\$28.75

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mild winter and a relatively normal bud break, the rains of May/June/July enhanced an already vigorous vegetative growth phase for our vines which required our vineyard team to pay particular attention to shoot thinning/ canopy management and our organic spray program during this period. Flowering and fruit set were strong and as such, meticulously detailed manual hand-work was required to minimize crop loads and balance vegetative growth to ensure that the fruit would achieve optimal maturity at harvest.

Mid-August to the end of September was relatively dry with higher daytime / lower nighttime temperatures, resulting in excellent diurnal temperature shift which permitted great phenolic and sugar development for early/mid-season ripening varieties such as Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc.

Later ripening varieties struggled to achieve the equivalent phenolic ripeness due to a sudden drop in temperatures experienced in the second week of October. Harvest started on September 10<sup>th</sup> and we were fortunate as a result of our meticulous organic vineyard practices to have some of our Pinot Noir hang until October 3<sup>rd</sup>, which assured near perfect maturity.

Our Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc wines from the 2013 vintage benefitted from the longer, cooler ripening season. Judicious picking, sorting and winemaking decisions made by our team, resulted in excellent, age-worthy wines which are true expressions of cool-climate, *terroir* driven wines with lower alcohols and higher natural acidity.