



2008 FELSECK VINEYARD CHARDONNAY

WINEMAKING DATA

Harvest Dates: 10th of October, 2008

Blend and grape source: 100% Chardonnay from the Felseck Vineyard

Élevage regime: 15 months in French Oak Barrels with weekly lees stirring for the first 10 months

Alcohol: 13.1% **pH:** 3.46

Residual Sugar: 2.18g/L **T.A.** 6.40 g/L

Bottling Date: March 25th, 2010

Un-Filtered, 38% New Oak, 23% Second Fill

WINEMAKER'S NOTES

At fruit set, bunches were exposed to sunlight with leaf removal on both sides of the canopy to maximize fruit ripening while green harvest was performed at the first sign of véraison. We left only bunches that were well exposed to filtered sunlight to promote fruit ripening, concentration of flavors and the expression of the Beamsville Bench terroir.

At optimal phenological ripeness the clusters were hand picked, sorted and gently whole bunch pressed. The juice was cold settled for 48 to 72 hours and then racked, warmed up and then transferred to barrels for fermentation. The wine was fermented with native yeasts, with ferments being allowed to reach 24-26 degrees Celsius. Lees were stirred weekly during ageing. The wine was blended in December 2009 and stored in stainless steel until bottling.

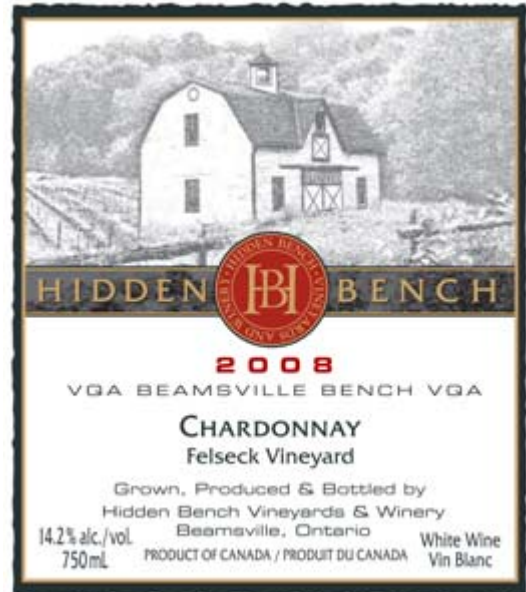
TASTING

Butterscotch, caramel and Crème brûlée are highlighted on the nose of this generous wine. Candy brittle and nougat show with highlights of ripe apple, sweet spice and vanilla on the palate. A rich, ripe texture brings the wine through to a lingering finish.

THE GROWING SEASON

The 2008 vintage provided us with a long ripening season with temperatures slightly higher than average. Bright sunshine helped us achieve near perfect maturity levels for most varieties.

The growing season started with slightly above normal temperatures and a perfect amount of precipitation for April



TERROIR SERIES \$38

and May. June was slightly warmer than average but rainfall was also 52% higher than average.

July and the first half of August were challenging months with more precipitation than normal and temperatures cooler than average. This precipitation, combined with high humidity levels, set conditions for higher disease pressures. Precise, world class viticulture permitted us to stem these disease pressures effectively. Rigorous canopy management practices to remove extra shoots and leaves on every vine were critical to growing the best quality fruit.

Beautiful weather during the last two weeks of August and the first week of September were a great relief and played a pivotal role in capturing this impressive vintage.

The excellent *véraison* period – when berries change their skin colour as part of their maturation – lead into near perfect conditions for a long, cool, ripening period which permitted us to produce elegant wines with great balance, beautiful aromas and flavours that reflect their *terroir*.