



2008 CHARDONNAY TÊTE DE CUVÉE

WINEMAKING DATA

Harvest Dates: 29th September -13th of October, 2008

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

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

Alcohol: 13.1% **pH:** 3.51

Residual Sugar: 4.4g/L **T.A.** 6.27 g/L

Bottling Date: March 24, 2010

Un-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 the best bunches that were well exposed to sunlight to promote fruit ripening, concentration of flavors and the expression of the Beamsville Bench terroir.

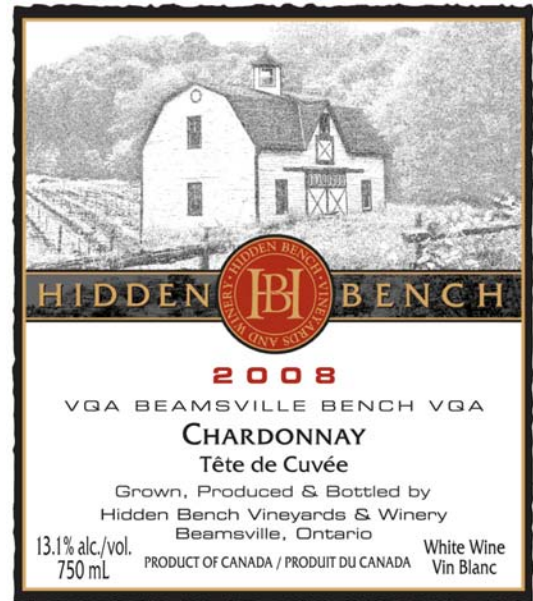
The grapes were handpicked, sorted and gently whole bunch pressed. The juice was cold settled for 48 to 72 hours and then racked off, warmed and then transferred to the barrels for fermentation. The wine was fermented with native yeasts, with ferments being allowed to reach 24-26 degrees Celsius. Lees were stirred weekly during ageing. The wine was blended in December 2009 and stored in stainless steel until bottling. The wine was not filtered before bottling.

TASTING

Lively golden pale straw colour. Very powerful nose of Meyer lemon, white peach and a wet stone minerality. Elegant, fresh and rich palate showing beautiful concentration of lemon and peaches with a well-integrated smokiness. The 2008 Tête de Cuvée Chardonnay has a very long length and it is built for ageing.

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.



TERROIR SERIES \$45

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