



SINGLE VINEYARD SERIES – MONTAGUE VINEYARD

Chardonnay

VQA FOUR MILE CREEK

2013

HARVEST

The 2013 vintage reflects exceptional quality and complexity. A cool start in spring led to a warm summer with excellent ripening periods. September moving into mid October had abundant sunshine, minimal rain and warm daytime temperatures giving Pinot Noir its strength in varietal character and the early white varieties of Riesling, Pinot Grigio and Sauvignon Blanc ripe fruit and great aromatics. From mid October to mid November the harvest challenged us with cooler temperatures and frequent rains that slowed down maturity putting strategic picking and vineyard management into play with Viognier, Chardonnay and the later ripening reds-Merlot, Shiraz, and the Cabernets- with all able to reach their maximum potential. Some botrytis appeared in Viognier from the Brae Burn Vineyard.

WINEMAKING

Harvested from our Montague Vineyard in the sub-appellation of Four Mile Creek, a portion of these grapes were whole-bunch pressed while the remaining were gently crushed and pressed. Allowed to cold settle overnight the juice was transferred to new and older French Oak barrels where it fermented at 18°C for 11 days until dryness. The wine then went through a complete malo-lactic fermentation and was allowed to age for 8 months before racking to a stainless steel tank.

WINEMAKER'S NOTES

This classic single varietal wine shows aromatics of toasted vanilla and cream, while flavours of pear, green apple and spice contribute to a long smooth finish.

FOOD PAIRINGS

Baby spinach salad with aged cheddar and lemon vinaigrette; cedar planked halibut or salmon with parsley butter sauce; seared scallops or lobster; butternut squash with thyme roasted apples.



PRODUCT INFORMATION

Size	750 mL
Product#	623744
Availability	Select LCBO and Wine Rack locations and the Niagara Estate Winery or www.greateststatesofniagara.com

TECHNICAL ANALYSIS

Alcohol/Vol	13%
pH	3.53
Residual Sugar	5.17 g/l
Total Acidity	5.17 g/l