



NIAGARA RESERVE SERIES

Chardonnay

VQA NIAGARA PENINSULA

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

Grapes for this vintage wine came from select premium vineyards in the Niagara Peninsula. Crushed and pressed immediately upon arrival at the winery the clean juice was racked after cold settling for 48 hours. Inoculated and fermented at a cool 16° C for 13 days until dry, the wine was then transferred to new and older French and American barrels where it underwent a complete malo-lactic fermentation and aged for 8 months before transferring to stainless steel.

WINEMAKER'S NOTES

Aromatics of hazelnut, toast and vanilla are evident on the nose. On the palate ripe pears, melon and spice round out the crisp balanced acidity.

FOOD PAIRINGS

Roasted butternut squash; planked salmon; roasted chicken with rosemary or sage; shrimp or lobster; cheddar of various ages with apple slices.



PRODUCT INFORMATION

Size 750 mL
Winemaker Bruce Nicholson

TECHNICAL ANALYSIS

Alcohol/Vol 13 %
pH 3.36
Residual Sugar 6.05 g/l
Total Acidity 5.4 g/l