



WINEMAKER'S SERIES – THREE VINEYARDS

# Chardonnay

VQA NIAGARA PENINSULA

2011

## HARVEST

The 2011 vintage had a cool, rainy start offering good soil moisture. Record July heat levels brought the growing season back on line. The challenges of a rainy harvest season were managed by strategic picking and vineyard management with Chardonnay and Pinot Noir. Riesling and Pinot Grigio (Gris) showed good aromatics. Mild dry temperatures and abundant sunshine in November allowed for the later ripening reds, Merlot and Cabernet Franc, to achieve their maximum potential.

## WINEMAKING

The grapes for this classic variety were picked from 3 different vineyards from three different sub-appellations in the Niagara Peninsula. The juices were kept separate and allowed to cold settle before inoculating with select strains of yeast and transferring to French oak with a small percentage going to American oak. Fermentation to dryness at an average temperature of 17°C for 16 days, after which time the wine went through a complete malo-lactic fermentation. After 9 months the wine was transferred out of barrels and into stainless steel.

## WINEMAKER'S NOTES

Aromas of vanilla, toast, ripe apple and pear are integrated well in this Chardonnay. The aromas replay in the flavours along with citrus notes and a touch of clove carry through to a clean and extended finish.

## FOOD PAIRINGS

Sage roasted chicken; Planked salmon; Roasted butternut squash; Roasted chestnuts; Sautéed prawn; Shrimp cocktail; Aged cheddar and apple.

## PRODUCT INFORMATION

Size	750 mL
Product#	981241
Availability	Select Wine Rack and LCBO locations and the Niagara Estate Winery

## TECHNICAL ANALYSIS

Alcohol/Vol	13%
Residual Sugar	5.28 g/l
Total Acidity	6.06 g/l

## RELEASE DATE

2012

