

2008 ALIGOTÉ ESTATE BOTTLED VQA – NIAGARA-ON-THE-LAKE



PAUL BOSCO'S WINEMAKER'S NOTES

Aligoté is a rare *vitis vinifera* variety native to the Burgundy region of France. Aligoté can be a chameleon by exuberantly expressing its terroir. Our Aligoté will remind you of green apples and fresh pears on the nose while on the palate the minerality and zing of crisp acidity is mouth watering. That's why we believe it doesn't need to be oak aged – its delicious on its own.

MIGUEL FONTALVO'S VINEYARD MANAGER'S NOTES

We have been growing Aligoté since 1978 and it's a pleasure to work with in the vineyard. It is quite generous in producing fruit so we do have to keep the yield in check so each vine produces ripe, concentrated grapes. But the canopy doesn't grow too high and the canes are not as woody as most *vinifera* so they are easy to tie in the spring and trellis in the summer. Aligoté's leaves are bigger than average providing ample surface area for photosynthesis, producing ripe juicy grapes.

MICHELE BOSCO'S FOOD PAIRINGS

I love our Aligoté any time but especially on a hot summer day. Imagine your favourite patio, a fresh green salad topped with grilled shrimp and a glass of crisp refreshing Aligoté on the side. A perfect lunch. For a more hearty meal, Aligoté is the first wine I reach for when cooking risotto. Not only is it the perfect wine to cook off the rice but it is delicious to sip while waiting for the risotto to cook.

ACCOLADES

"For straightforward light sipping or mild fish and seafood, this wine is ideal, with subtle, fresh apple-pear fruit, a touch of minerality and grapefruit. Clean, bright acidity is key and length is very good. 87 pts."

– David Lawrason, Wine Access Buyer's Guide, January, 2010

*"Aligoté is a rare *vinifera* native to Burgundy, France, that has been grown by Château des Charmes since 1978. Big and fresh aromas of pear and melon. This affordable white shows crisp and refreshing citrus and apple notes. 3 ½ stars / 5."*

– Rick VanSickle, Osprey Media, January, 2010

"We began with an excellent Aligoté from Niagara's Château des Charmes. Winemaker Paul Bosc was the first in North America to import this Burgundy native, and the result is nothing short of spectacular, with bold, crisp fruit and a gentle mineral finish. Drinkable on its own, it develops additional character when paired with the right food."

– Pam Grant, Victoria Times Colonist, December, 2009

"Tantalizing aromas jump from the glass with mineral notes and ripe Bosc pear. Expressing itself on the palate with tree fruit – Granny Smith apple, pear and citrus – there's a persistent stream of crisp refreshing flavour through the lengthy well-balanced finish. Medium bodied and nicely textured, there's a surge of nervy citrus on the aftertaste that's looking for a cuisine match. Had mine with steamed mussels and it was divine."

– Vic Harradine, WineCurrent.com, November, 2009

"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"

– THE BOSCO FAMILY

TECHNICAL NOTES

HARVEST DATE	September 30
ALCOHOL	12.0%
BRIX AT HARVEST	21.5°
PH	3.29
TOTAL ACIDITY	5.55
CASES PRODUCED	2000
SUGAR CODE	0
LCBO #	284950
PRICE	\$13.55 / 750ml