

2007 BARREL FERMENTED CHARDONNAY ESTATE BOTTLED VQA – NIAGARA-ON-THE-LAKE



PAUL BOSCH'S WINEMAKER'S NOTES

Chardonnay is still one of the most popular white varieties in the world. It may have to do with how versatile it can be; you can have unoaked, lightly oaked and full-on, no-holds barred woody Chardonnay. We believe that if you are going to oak-age any wine it should be done judiciously so the fruit notes can still come through and this is a terrific example of that approach. This Chardonnay was barrel fermented with extended lees contact and aged for about nine months in the same French oak barrels. It has a creamy, buttery texture with melon and pear flavours. The wine is quite rich and can develop in the bottle for a few years.

MIGUEL FONTALVO'S VINEYARD MANAGER'S NOTES

The grapes for this wine were sourced exclusively from our vineyards. We hand select the fruit as it is being picked to make sure only top quality grape bunches are used. We choose fruit from several of our different vineyards; silty, mineral rich soils from those located in the Four Mile Creek sub-appellation and some from the heavier clay-based soils from the St. David's Bench sub-appellation to add depth and character. All the while making sure we are farming our vineyards responsibly and sustainably, like we have done since 1978.

MICHÈLE BOSCH'S FOOD PAIRING NOTES

This classic Chardonnay is a picture of balance – fruit, acid, oak and alcohol working together to create a wonderfully versatile food wine. Try it with a simple Caesar salad topped with Niagara-on-the-Lake's own Pinque prosciutto that has been dried in the oven then crumbled over the salad.

ACCOLADES

"A fulsome, well-balanced chardonnay with ripe apple-pineapple, light toast, butter and clove on the nose. It's medium-full bodied and fleshy, with a good core of acidity. The finish is fresh, with a dash of clove. Very good length, and terrific value. 88 pts. Very good."

– David Lawrason, Toronto Life Eating & Drinking Guide, 2010

"This is a delicious wine for the price. Straw-coloured with a nose of apple, cut grass and a discreet note of oak. On the palate it offers sweet apple and melon flavours. It's richly extracted, full-bodied with moderate length. 88 pts. Very good."

– Tony Aspler, Tidings, September, 2009

"This beauty starts off with a great vanilla-caramel nose and pleasant white fruit smells – I like smelling (and tasting) fruit in my oaked Chardonnay ... the fruit continues onto the palate with vanilla and a touch of spice – great acid balance gives this one a pleasant long finish ... and the more than reasonable price bumps this wine up to a five star rating. Outstanding. 5 / 5 stars."

– Michael Pinkus, OntarioWineReview.com, June 2009

AWARDS

2009 Cellars of the World International Competition – **Gold**

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

– THE BOSCH FAMILY

TECHNICAL NOTES

HARVEST DATE	OCTOBER 15
ALCOHOL	13.5%
BRIX AT HARVEST	23.0
PH	3.19
TOTAL ACIDITY	6.15
CASES PRODUCED	3974
SUGAR CODE	0
LCBO #	081653
PRICE	\$13.95 / 750ml