

2008 CHARDONNAY MUSQUÉ ESTATE BOTTLED VQA – NIAGARA-ON-THE-LAKE



WINEMAKER'S NOTES

Chardonnay Musqué is a unique clone of Chardonnay that was pioneered in the Niagara Peninsula by Château des Charmes' founder Paul Bosc. 2007 Chardonnay Musqué is pale gold in colour with a wonderful aromatic bouquet of spiced fruit and honeysuckle. This full bodied Chardonnay is non-oaked in order to allow the wine to fully express it's unique musqué characteristic.

FOOD PAIRING

Best enjoyed with grilled chicken or salmon or on its own as an aperitif.

ACCOLADES

*"Two-thousand eight was a wonderful vintage for aromatic whites such as Pinot Gris, Sauvignon Blanc, Riesling and Chardonnay Musque; it allowed the wine to express itself both scent- and taste-wise. This Musque has a very inviting nose of pear and melon, which follow on the palate with delightful juicy fruit sweetness ... even though it's a zero on the sugar code. ****Four Stars. Very good."*

– Michael Pinkus, OntarioWineReview.com, April, 2010

*"**** Four Stars (91+ in Quality/Price)"*

– Dean Tudor, Gothic Epicures Writing, February, 2010

TECHNICAL NOTES

HARVEST DATE	Sept. 24, Oct. 9
ALCOHOL	13.0%
BRIX AT HARVEST	24.5
PH	3.47
TOTAL ACIDITY	6.08
CASES PRODUCED	575
SUGAR CODE	0
LCBO #	322016
PRICE	\$16.95 / 750ml

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

– THE BOSCH FAMILY