

CHÂTEAU DES CHARMES 2005 HARVEST REPORT

SATURDAY SEPTEMBER 3, 2005

Grape Variety: Sauvignon Blanc

Vineyard Block: St. David's Bench Vineyard, west of Château

Sub-appellation: St. David's Bench

Weather Conditions: Sunny, few clouds, 25°C and windy

Yield: 2.1 tonnes/acre

Brix: 20.5°

ph: 3.09

Total Acidity: 8.0

Field Notes:

Today, the crew continued picking Sauvignon Blanc from the St. David's Bench Vineyard. At 6:30 pm, when the images below were taken, the last bunches were being picked. It was a long day but we were trying to pick the grapes at about the same levels of ripeness as we had last year. The 2004 vintage of our St. David's Bench Sauvignon Blanc was so delicious (and critically and commercially successful) that we are trying to make this year's vintage of the wine as close as possible in flavour to last year's. This begins with trying, as much as Mother Nature will allow, picking the grapes at the point where the sugars and acids are at about the same level as they were last year at harvest time. However, the yields are lower this year as compared to last year. This should mean more concentrated flavours in the finished wine. This could mean and even better wine this year. Time will tell.

Acidity in the grapes and the resulting wine is a critical component of fine wines. Good balancing acidity aids not only improving the age-worthiness of a wine but also its crispness and freshness on the palate. One of the advantages we have in Niagara is in September the nights are significantly cooler than the days. This phenomenon is common in cooler climate viticultural regions around the world. For some reason, grapes are very happy when there is about a 10°C difference between the daytime high and the night time low. This temperature variation aids in preserving good acidity levels (through the evening) while still promoting ripening (through the sunny days).



The last of the Sauvignon Blanc being hand-harvested at the St. David's Bench



Paul Jr. inspecting a beautiful crop of Sauvignon Blanc.

As always, please feel free to email me directly if you have any suggestions or questions. Watch for many more postings as the harvest continues.

Michèle Bosc

michele@chateaudescharmes.com