

CHÂTEAU DES CHARMES 2005 HARVEST REPORT

SATURDAY SEPTEMBER 17, 2005

Grape Variety: Chardonnay

Vineyard Block: Paul Bosc Estate Vineyard, SE block adjacent to York Rd.

Sub-appellation: St. David's Bench

Weather Conditions: Gradual clearing, 26°C and humid

Yield: 2.1 tonnes per acre

Brix: 22°

ph: 3.3

Total Acidity: 7.8

Field Notes:

Yesterday, after the rain stopped, we picked Chardonnay from the Paul Bosc Estate Vineyard. As you can see from the pictures below, the bunches and indeed the individual berries are gorgeous. The numbers above really tell the "tale of the tape" for this year's harvest ---- lower yields than average but excellent quality. This will translate into what you see on the shelves in the coming months and years. You have probably heard or read something about lower than expected yields in Ontario vineyards this year. Rest assured, when you pick up a bottle of wine that has the VQA designation, you are purchasing wines made from Ontario grapes that adhere to some of the strictest guidelines in the wine-growing world. At Château des Charmes, we are committed to producing VQA wines from grapes grown in the Niagara Peninsula, 95% of which we have grown ourselves. While we may not have as many bottles of your favourites available for sale, the quality of the wines will be stellar.

Since this is the first Harvest Report focused on activities at the Paul Bosc Estate Vineyard, let me share a few tidbits about this remarkable piece of land.

Paul Bosc Estate Vineyard

- 60 acres
- Planted in 1983 with first harvest in 1988
- One of the very few vineyards in the region with southern-facing slopes
- Site of the Bosc family home and Paul Bosc Sr.'s Arabian horses
- To our knowledge, the Paul Bosc Estate Vineyard is the only vineyard and working horse farm in the country
- The soil is predominantly a silty clay loam from the Smithville series with a pocket of Haldimand clay loam along the southern edge
- Seven climate control wind machines
- Varieties planted here are limited to Chardonnay, Cabernet Sauvignon, Cabernet Franc, Merlot, Pinot Noir and Riesling
- The first two Canadian table wines to win gold medals at Vinexpo came from this vineyard (1990 Chardonnay and 1991 Cabernet Franc)



Chardonnay on the vine at the Paul Bosc Estate Vineyard – beautifully formed bunches.

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.

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