

WINEMAKER'S NOTES

Our Claystone Terrace Chardonnay comes from the western part of the vineyard where the proportion of clay and limestone is well suited to the climate. There is often a longer hang time at this site, allowing these Chardonnay grapes to achieve optimal ripeness.

The wine's colour is a bright and clear light yellow-straw with silver/gold undertones. The legs are moderate, indicating a rich wine, but without excess weight or alcohol.

The bouquet of this wine is intense, complex and elegant with notes of lemon, white flowers, green apple, honey and fresh butter. After aeration, the nose reveals aromas of sharp minerality, wet stone, and oak spice along with a touch orange peel.

The palate has a crisp and lively attack on citrus, lime and grapefruit. The mid-palate stays focused on minerality with a tight oak structure. The texture is elegant and soft with balanced acidity. The retro olfaction reveals aromas of white flowers, anise, stone fruits and spicy oak. The final stays fresh and long with persistent on oak tannins, minerality and lemon aromas with a touch of flintiness.

Overall, this wine stays true to its terroir by being balanced between a strong minerality and a lovely citrus ripeness. Its lively palate and tight structure will allow the wine to age from 3 to 5 years in the cellar, gaining complexity and balance.

VITICULTURE & PRODUCT INFO

Trellising System	Vertical Shoot Positioning-Single and Double Guyot
Planting Density	5299 vines /ha (2145 vines/Ac)
VQA Sub-Appellation	Twenty Mile Bench
Yields	1.94 T/Ac-4.79 T/Ha-29 hl/ha
Alcohol	13.6%Vol
pH	3.22
Residual Sugar	<2 g/L
Total Acidity	5.4 g/L (expressed in Tartaric Acid)
Racking	Once after 16 months of barrel ageing from barrel to vat.
Fining	Light Bentonite
Retail Price	\$40
UPC #	871601003192
Total Production	279 cases (of 6)

VINE MANAGEMENT

All of our vineyards are farmed sustainably in order to preserve the natural balance of the vines and respect their terroir. We use traditional practices in the vineyard, which we feel helps maintain the quality of the fruit and its aromatic identity. Each parcel is treated individually according to its terroir specifications (climate, soil, disease pressure, etc.) and each vine is cared for by hand from pruning through to harvest.

At the start of the season, we begin by pruning using a single Guyot system. We then tie down the canes to the fruiting wire. Following bud break, we position each shoot by hand, removing lateral and shoulder spurs for better ventilation and better concentration on every single cluster. Just before véraison, we pluck the leaves on the eastern side of the vine, exposing the cluster to more sun and airflow, which promotes healthy ripening and prevents disease development. At mid-véraison, we green harvest if we feel our crop is too large or if disease pressure is spreading throughout the vineyard. Our spray program is based only on mined minerals: mainly copper and sulphur. These are 'contact products' (non-systemic) and target only the surface of the leaves and the grapes. Since these products are only effective temporarily, we must monitor the vineyards closely and spray as necessary to maintain vine health. After véraison, we net the entire vineyard to protect our grapes from bird damage until harvest.

In terms of soil management, our goal is to respect the macro and micro structure of our soil and to nurture and maintain a natural level of microbiological life. We cultivate every other row and leave a selected cover crop in the remaining rows, which creates competition within the root system and allows the top soil to remain loose and aerobic. Each year, we also break up the soil (deep ripping) of every second row, in order to mix the soil structure and to help avoid compaction.

Finally, we utilize biodynamic practices to optimize the natural resistance of our vines. To achieve this, we spray a selection of herbal preparations. We also try to respect the lunar calendar when working our soils or applying sprays.

GROWING SEASON & HARVEST

Weather conditions in the winter and early spring of 2011 were relatively normal across the Niagara escarpment and we did not see much damage related to winter frost. April was quite rainy but the temperatures were within the normal range. As such, we saw our vines reach bud break by the end of April across our vineyards. In May, several rainfalls and a rise in temperature helped to release nitrogen from the soil and gave our vines a good start to their vegetative growth cycle. The vineyards were clean and free of pests and disease, except for a small amount of European red mites which we tend to see every year. June and July were drier and warmer. The heat and drought we had in July

were helpful to control disease in the vineyard and to help our vines to catch up from their slow spring start. In terms of disease pressure, we had sporadic downy mildew in Chardonnay as well as a little bit of powdery on Pinot Noir, but it was well under control and didn't give us much worry. By early July, bloom occurred under dry conditions, which were ideal to avoid any disease penetration into our grapes and to ensure the right fruit set. With this hot weather, we tried to keep our fruit protected from the sun and in balance by not leaf pulling too much. We had a bit of rainfall at the beginning of August but we kept our spray program on track to ensure that our grapes achieved bunch closure well protected. By August 23rd, our véraison was completed and the weather stayed dry with cool nights until the 10th of September which was perfect to build skin thickness on Pinot Noir and preserve acidity in both of our grape varieties. After this we installed our nets to protect against birds, and our grapes were able to go through their process of ripening under good conditions until they reached full technological and phenolic maturity. Mid-September marked the start of the harvest, and the fruit was clean and ripe. Unfortunately, over the next 2 weeks several episodes of rainfall occurred and we had to pay close attention to our picking times in order to avoid any dilution of our juice. Levels of sugar were around 22 brix on average with good acidity and a low pH which were great conditions to start our process of winemaking.

Our grapes for our Claystone Terrace Chardonnay 2011 were harvested on October 2nd 2011.

WINEMAKING & AGEING CHARDONNAY

Our Chardonnays were whole cluster pressed after minimal sorting across a vibrating table. We then left the juice to settle in tank at around 8-10 C for a couple of days before transferring it to barrel for indigenous (wild yeast) fermentation. The alcoholic fermentation occurred quite slowly, finishing around June/July. Due to the cool weather of this vintage, we ended up with normal level of alcohol, great citrus flavour and some fresh acidity across our wines. We stirred our barrels towards the end of the fermentation in order to enhance the mid-palate texture and to encourage the wines to complete their ferment to dryness. Most of the malo-lactic fermentations started over the first winter and finished in the mid- spring. As the Chardonnays matured in barrel, they began to show more complexity of fruit while still preserving a crisp acidity.

In order to preserve the flavour profile of each terroir, we chose our barrel selection to reflect approximately 15% (or less) new oak with the remaining barrels being one to four years old. We increased the proportion of oak from the Vosges forest in this vintage to bring freshness to the nose and to bring richness to the palate to counterbalance the strong acidity of the year. We also used a slightly higher proportion of 1 year old barrels to create more tannic structure in the mid-palate and give a more restrained character to the wine. Furthermore, we stopped our ageing at 13 months in barrel to preserve freshness and fruit and to not overwhelm the wines by the oak. Finally, we adjusted our stirring program after ferment was complete. For the new barrels, we continued stirring to promote improved oak integration, but for our older barrels we limited stirring so that we could preserve the fresh and varietal Chardonnay character of the wine.

Bottling the wines began by tasting through barrel by barrel for each lot. This assured only the best barrels made it into our Single Vineyard wines, and allowed us to start building the blends that would become our Village Reserve and Village Reserve Select wines. We racked the wines out of barrel and left them to settle in tank for about a month to achieve better homogenization and more elegance in the bouquet. For our Single Vineyard Series, we left our wines for about 4 months in tank for clarification and integration. We did a light fining this year, helping to enhance the freshness and bringing further precision and focus to the palate. We filtered the wines just prior to bottling and then left them to age in bottle for about three to six months prior to release. This extra aging time allowed for the aromatic bouquet of the wines to recover from bottle shock.

Our Claystone Terrace Chardonnay 2011 was bottled on May 2nd 2013.