



## 2009 CHARDONNAY MUSQUÉ VQA FOUR MILE CREEK

### The Vineyard

Chardonnay Musqué is a unique and rare clone (Clone 809) of Chardonnay which exhibits wonderful perfumed characteristics of ripe stone fruit and intoxicating floral notes. The Chardonnay Musqué was harvested on October 20, 2009. The crop levels were aggressively reduced to 1.9 tonnes an acre reduced to obtain maximum aromatic intensity on the grapes. This was done by thinning out excess bunches after bloom and further removing bunches in mid-August.

### The Winery

Immediately after harvest the grapes underwent a long, gentle pressing after which the must (or juice) was transferred into a stainless steel tank for cold settling prior for approximately 32 hours. Once the clean juice was racked off the sediment, the juice was inoculated with yeast chosen specifically to

accentuate the intense aromas characteristic Chardonnay Musqué. After 12 days of cool fermentation to preserve the delicate fruit nuances, the wine was then racked off of the lees (or dead yeast cells) and underwent tank ageing until it was bottled on March 23, 2010.

### The Wine

This off-dry wine has amazing heady aromas of intense peaches, apricots, ripe apples and fresh pineapple. Unlike other Chardonnays, it has a rich and intense palate dominated by stone fruit, orange blossoms, and nectarines leading to a lingering finish. Give this wine a try with smoked salmon, traditional cheese fondue, BBQed brie topped with fruit salsa, lobster, foie gras and meat pies.

Alcohol/Volume: 12.5%  
Residual Sweetness: 17.6 g/L  
Production: 380 cases

Price: \$17.20  
Availability: Winery and Vintages (#222257)

