

## CHARDONNAY RESERVE 2009 VQA FOUR MILE CREEK

### The Vineyard

This wine was made entirely from Chardonnay (Clone 95) sourced from our Ricketty Bridge Vineyard. The 2009 vintage was the latest starting vintage the Dyck Family has ever experienced with the Chardonnay being harvested on November 6, 2009. The grapes were cropped at incredibly low levels (2.6 tonnes per acre) to achieve maximum physiological ripeness during a vintage that started off cool and damp but turned into the longest Indian Summer seen in Niagara on the Lake, lasting approximately 3 months from September until the end of November.

### The Winery

In the winery, the Chardonnay grapes underwent a gentle pressing after which the juice, or must, was cold settled. The settled juice was then transferred into 6 French oak barrels (a combination of new and one year old barrels) in which the wine underwent both alcoholic fermentation followed by malolactic fermentation.

Once fermentation was completed, the wine continued to age on the lees in the barrels for a total of 10 months. During the ageing process the lees were stirred (battonaged) 3 times a month to better integrate the oak ageing into the wine and add increased complexity. Once the ageing in barrel was completed the wine was then blended in stainless steel tanks and bottled on December 7th, 2010.

### The Wine

This is definitely a rich wine with intense notes of tropical fruit, lemon drops, butterscotch and pineapple with a buttery richness on the palate. The oak is incredibly well integrated on the palate leading to lovely spicy and vanilla notes on the palate. This wine makes a perfect match with foods that have a richness to them such as fettucine alfredo, lobster, chicken and fish dishes with a cream sauce and even beef dishes. Serve lightly chilled.



Alcohol/Volume: 14.0%  
Residual Sugar: 3.3 g/L  
Sugar Code: 0

Total Acidity: 6.2 g/L  
Cases Produced: 130 cases  
Availability: Winery Only

