

CATTAIL CREEK

FAMILY ESTATE WINERY

Simply making great wine...

ESTATE SERIES SIMPLY STAINLESS CHARDONNAY 2014

VQA NIAGARA ON THE LAKE

THE VINEYARD

Weather conditions in Niagara on the Lake were unusually cold and snowy in the first few months of 2014 and the cool weather prevailed well into spring. January through April brought lower than average temperatures and finally, May saw a return to normal temperatures. Slightly wetter and cooler weather prevailed for June and July, making for a dreary summer but allowing for a slow, steady maturation of the vines and grapes. August was relatively normal, and September finally brought enough sun and warm temperatures to push the grapes to maturity. Harvest began a bit late, but was helped along by a good long stretch of dry and sunny September weather. The favourable weather continued into October.

The Chardonnay grapes were sourced from our Rickety Bridge Vineyard in Niagara on the Lake and harvested on October 1st, 2014.

THE WINE

This wine has absolutely beautiful aromas of crisp apples, pears and lime with the palate. Serve as an aperitif or pair with scallops, shrimp, buttery lobster or a creamy pasta dish. And don't forget the traditional roasted turkey or chicken! Serve chilled.

Alcohol: 12.5%

Residual Sugar: 4.6 g/L

Case Production: 110 cases

Brix: 20.5°

THE WINERY

The Chardonnay vines were de-stemmed and crushed prior to a gentle pressing. The must was then transferred to a stainless steel tank and underwent cold settling for 4 days before racking and inoculation with yeast chosen for its excellence in accentuating the apple and pear aromatics in the wine. Approximately 13% of the juice was transferred into aged, seasoned barrels for fermentation and ageing for 3 months to add a softer, more rounded mouthfeel to the wine. The remaining 87% of the juice underwent a cold fermentation took nearly 22 days to complete. The wine was then immediately racked off of the coarse lees and aged in stainless steel until January when the barrel fermented and stainless steel fermented portions were blended in preparation for bottling. The wine was bottled on June 22, 2015.

Retail Price: \$16.95

Licensee Price: \$14.82

Availability: Winery Only