

# CATTAIL CREEK

## FAMILY ESTATE WINERY

*Simply making great wine...*

### SMALL LOT SERIES CHARDONNAY 2012

VQA FOUR MILE CREEK

#### THE VINEYARD

Weather conditions in winter and early spring of 2012 were mild with it being particularly warm in March and the vines started the growth cycle early. After a few frost concerns in April, the rest of the spring season was warmer and drier than normal and the crop was already maturing ahead of schedule by the end of June. The weather continued to be hot and dry starting in early summer. Monthly mean temperatures in June were 3 to 4 degrees above normal across southern Ontario. July was the driest in many years and the daytime high temperature surpassed 30°C on 17 days, almost triple the normal. In August irrigation was required to combat the extremely dry weather.

All of this hot weather set the stage for a fast paced growing season, with most grapes ripening a few weeks ahead of a typical vintage. Conditions were close to perfect going into harvest. The continued warm days in September led to an early harvest.

This wine was made from 100% Chardonnay grapes sourced from our Rickety Bridge Vineyard

located in the heart of Niagara on the Lake. The Chardonnay truly enjoyed basking in the sun and heat from the 2012 growing season and were ready for harvest on September 18<sup>th</sup>, 2012.

#### THE WINERY

After harvesting, the Chardonnay grapes were destemmed, crushed and pressed with the juice transferred into a stainless steel tank for cold settling. Once settling was completed, the juice was racked into six custom-made French oak barrels for primary fermentation. Two of these barrels were new with the remaining barrels a combination of one, two and three years old. Once fermentation was completed, the wine was racked off of the coarse lees and returned to barrel where it underwent malolactic fermentation and ageing for 9 months. During the ageing process, the fine lees were battonaged to better integrate the oak into the wine. Once ageing was determined to be completed, the wine was blended in a stainless steel tank and prepared for bottling on July 23, 2011.

#### THE WINE

This delicate, white wine exhibits delightful smoky notes intermingled with pear, ripe apple and pineapple. On the palate the body is rich yet balanced with vanilla showing through on the mid-palate leading to a spicy baked apple finish with just a whisper of vanilla bean. This is a well-balanced, rich Chardonnay that pairs perfectly with scallops, lobster, fettucine alfredo and beef dishes. Serve lightly chilled.

Alcohol: 13.5%

Residual Sugar: 4.5 g/L

Case Production: 131 cases

Brix: 22.4°

Retail Price: \$24.95

Licensee Price: \$20.90

Availability: Winery Only