



2006 TÊTE DE CUVÉE CHARDONNAY

WINEMAKING DATA

Harvest Dates: 6th and 9th of October, 2006

Blend and grape source: 100% Locust Lane and Rosemel Vineyards

Élevage regime: 15 months in French Oak Barrels with weekly lees stirring for the first 10 months

Alcohol: 13% **pH:** 3.41

Residual Sugar: 1.5g/L **T.A.** 6.12 g/L

Bottling Date: July 8th, 2008

Un-Filtered

WINEMAKER'S NOTES

We exposed all bunches to sunlight at fruit set with leaf removal on both sides of the canopy to maximize fruit ripening. Green harvest was performed at the first sign of véraison and we left only the best bunches that were well exposed to sunlight to promote fruit ripening, concentration of flavors and the expression of the Beamsville Bench terroir.

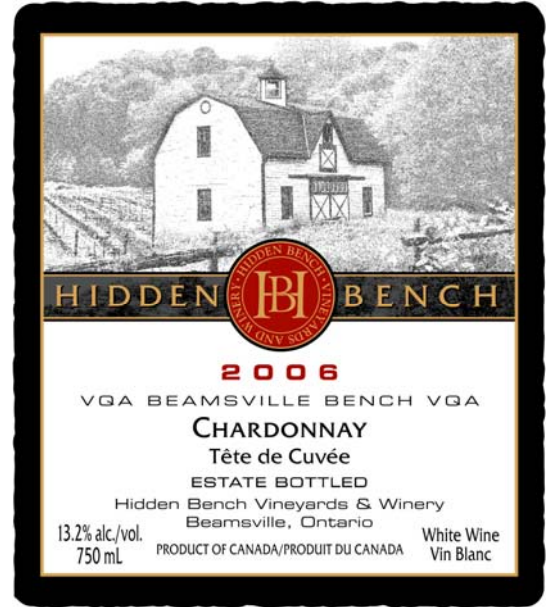
The grapes were handpicked, sorted and gently whole bunch pressed. The juice was cold settled for 48 to 72 hours and then racked off, warmed and then transferred to the barrels for fermentation. The wine was fermented with native yeasts, with ferments being allowed to reach 24-26 degrees Celcius. Lees were stirred weekly during ageing. The wine was blended in December 2007 and stored in stainless steel until bottling. The wine was not filtered before bottling.

TASTING

Lively golden pale straw colour. Very powerful nose of Meyer lemon, white peach and a wet stone minerality. Elegant, fresh and rich palate showing beautiful concentration of lemon and peaches with a well-integrated smokiness. The 2006 Tête de Cuvée Chardonnay has a very long length and it is built for ageing.

THE GROWING SEASON

The 2006 growing season was a challenging vintage where good terroir, attention to detail in the vineyard and low yield management were essential to deliver fruit of high quality. The 2006 winter was a relatively normal winter with absence of low temperatures and dramatic temperature swings. This allowed the vines to overwinter without damage and set the stage for a good growing season.



TERROIR SERIES \$45

The temperatures for April through September were below average with above normal precipitation. These conditions were perfect for the development of powdery mildew and we worked very hard on our canopy management to prevent the disease from causing damage to the vines and the crop. August was a welcome relief with about half of the normal rainfall for the month and temperatures above the norm with a good amount of sunshine which permitted ripening.

September and October were cool which permitted a long cool ripening of fruit prior to and during harvest. The canopy management and green harvest performed earlier in the year allowed us to bring the majority of varieties to maturity and to produce elegant terroir driven wines

Despite the climatic conditions during the growing season and harvest, we succeeded in growing superior quality grapes to make wines that are fine examples of cool climate viticulture. 2006 was the type of year that distinguished and rewarded those that made the effort in the vineyard and the HB wines of the 2006 vintage are focused examples that show that good wine can be produced in our region even in challenging years.