



2007 ESTATE CHARDONNAY

WINEMAKING DATA

Harvest Dates: 20th of September to the 8th of October, 2007

Blend and grape source: 100% Estate grown Chardonnay from Locust Lane, Felseck and Rosomel Vineyards

Alcohol: 14.3% **pH:** 3.35

Residual Sugar: 1.8g/L **T.A.** 6.4 g/L

Bottling Date: September 5th, 2008

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 only left the best 12 bunches per vine in order to promote ripening, concentration of flavours and the expression of terroir.

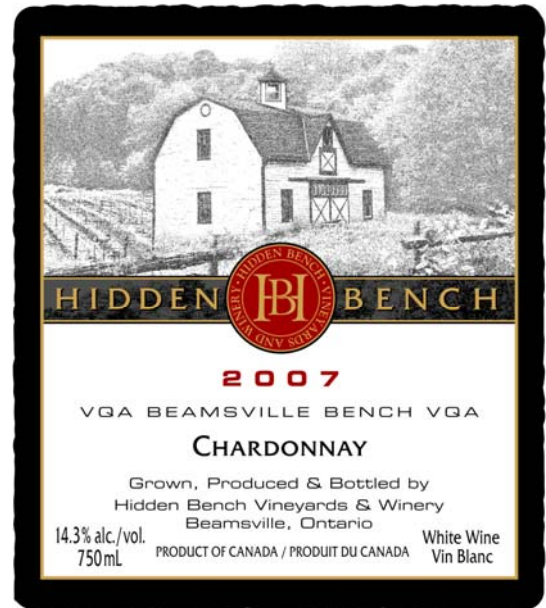
The grapes were handpicked, hand sorted and whole bunch pressed. The juice was cold settled for 48 to 72 hours and then racked. The juice was warmed and then transferred to barrels. The wine was fermented with native yeasts with ferments being allowed to reach 24-26 degrees Celcius. The wine went through spontaneous and partial malolactic fermentation and all the barrels were stirred weekly during ageing. The wine was blended in August 2008 and filtered before bottling.

TASTING

Lovely yellow golden straw colour. A sophisticated and complex nose showing aromas of dried fig, cantaloupe, sweet ginger, cloves, roasted almonds with a touch of smokey minerality. The 2007 Estate Chardonnay is a rich wine with a sensuous texture and finesse. The wine shows intense aromas of dried figs, white peaches and spicy ginger touch on the generous finish.

THE GROWING SEASON

The 2007 vintage can be characterized by warm and extremely dry conditions for most of the growing season. We had near drought conditions as precipitation was much lower than normal and our vineyards missed all of the severe weather and thunderstorms during the summer months. The HB wines of the 2007 vintage are big, bold and extremely concentrated but are still classic examples of our Beamsville Bench terroir.



ESTATE SERIES \$35

April through August provided us with above average temperatures, sunshine and extremely low amounts of precipitation. These almost ideal weather conditions precluded a great amount of disease pressure in the vineyard but, in certain cases, the lack of water caused the younger vines with less developed root systems and even some of the older blocks to have some water stress. We countered this lack of water with extreme green harvest early in the older blocks, and manual irrigation of the younger plantings. These practices were successful and we were able to maintain the health of our vines and bring our crop to an early véraison.

Harvest weather was near perfect with very warm months for September and October and we also received below average precipitation which permitted an early harvest. We were pleased to receive a substantial rainfall at the end of September as we had not had any substantial rain since the beginning of June.

The warm weather and the low rainfall during the entire growing season and harvest gave us an extremely small crop of exceptionally good quality fruit. Berries and bunches were very small but the maturity was complete with a pervasive concentration of flavors. The 2007 vintage has produced red wines which may be the benchmark for years to come.