



Angelina's Reserve Chardonnay 2009

VQA Niagara River Sub-Appellation

\$19.95 / 750 mL

Vineyard

Area Planted: 0.86 acres / 0.35 hectares

Soil: Silty loam

Harvest Date: September 24th, 2008

Brix: 21.2°

Titrateable Acidity: 9.8 g/L

pH: 3.4

Tonnes per Acre: 2.6

Winery

Hand-harvested and gently whole-cluster pressed. Cool fermented in barrel at approximately 15-18°C; achieved full malolactic fermentation. Production limited to two barrels; one mature French and one new French. Aged *sur lie* for 10 months with infrequent *battonage* to keep yeast-influence mild.

Bottle Statistics

Varietal Content: 100% Chardonnay

Alcohol: 12.8% alc./vol.

Residual Sugar: < 3.9 g/L

Bottled On: August 13th, 2008

Cases Produced: 42



Tasting Notes (10/27/2009)

Demonstrating great power, our premium barrel-fermented Chardonnay is a showpiece. Extra-fresh, fruity and judiciously contoured, expect essences of lemon and peaches conjoined with roasted nut and butter. Pair with soft white cheeses like Brie de Meaux or Brillat-Savarin, and dine confidently with chicken-gorgonzola.