# 2009 CHARDONNAY



# **PRODUCT STATS:**

CASES PRODUCED:	1500
BOTTLING DATE:	August 2010
RETAIL PRICE:	\$16.95
LICENSEE PRICE:	\$14.31
LCBO #:	681247

### **TECHNICAL ANALYSIS:**

ALCOHOL/VOL.:	12.80%
RESIDUAL SUGAR:	3.4 g/L
pH:	3.34
TA:	7.9 g/L
BRIX:	21.21

## WINEMAKER'S NOTES:

The 2009 Chardonnay is a blend of our two clones of Chardonnay, 76 and 95. The four different sites and soil types in which we grow these vines give the wine great complexity. The 2009 Chardonnay was hand harvested and hand sorted in early October, and following hand sorting of the fruit the grapes were either whole bunch pressed or de-stemmed. Following settling, 60% of the juice was gravity flowed to barrel and it underwent fermentation there with selected yeasts. The remainder was fermented in stainless steel tanks. All portions underwent full Malolactic fermentation and lees stirring to add complexity and mouth feel to the wine. The portions were blended together in July, and the wine was bottled without fining in August.

# **ROSS' PALATE:**

(Feb, 2012) 2009 has proven to be a great year for all the varieties we grow, and our 2009 Chardonnay underlines this point. Big bold aromas of citrus, chalk dust and sweet oak blasts out of the glass. The palate is no more subtle, with a lime like acidity upping the intensity even further. As a compliment to the acidity, the wine also has great texture and creaminess from the yeast stirring during its time in barrel. The oak also imparts a hint of butterscotch to the wine, and there is ample chalky minerality on display.



2727 Seventh Avenue Jordan Ontario Canada LOR 1SO MAKE GREAT EXPERIENCES MAKE GREAT EXPERIENCES IT'S REALLY SIMPLE WINE IS MEANT TO BE ENJOYED, SO LET'S DO IT LEAVE ALL PRETENSES AT THE CELLAR DOOR BECAUSE IN WINE THERE IS TRUTH BUT WHOSE TRUTH IS IT?

THE FLAT ROCK CELLARS MANTRA:

FIND YOUR OWN TRUTH

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