

2014 THE RUSTY SHED CHARDONNAY

VQA TWENTY MILE BENCH

PRODUCT STATS:

CASES PRODUCED:	222
BOTTLING DATE:	December 2015
RETAIL PRICE:	\$26.95
LCBO #:	1552

TECHNICAL ANALYSIS:

ALCOHOL/VOL.:	13 %
RESIDUAL SUGAR:	< 2 g/L
pH:	3.47
TA:	6.4 g/L
BRIX:	21.1

WINEMAKER'S NOTES:

Our Rusty Shed Chardonnay is an expression of our best parcels of Chardonnay and our best barrels. The fruit is whole bunch pressed to yield only the purest juice then gently rolled to barrel for fermentation after a brief settling period. Fermentation is spontaneous with 'ambient' yeasts in the cellars, which ensures a long, slow fermentation to create complexity & nuance. All barrels are tasted individually the following summer and then we blend together those that we think are most complimentary and of highest quality to craft our iconic Chardonnay. We are always mindful to employ minimal new oak to ensure the fruit notes are highlighted in the finished wine. Once blended in the early fall of 2015, the wine was put back to barrel then bottled 3 months later in December. The 2014 growing season provided ideal growing conditions for Chardonnay with ripe flavours framed with a firm acid backbone. Ideal 'cool climate' Chardonnay.



FLAT ROCK
CELLARS

2727 Seventh Avenue
Jordan Ontario Canada L0R 1S0
tel: 905.562.8994 fax: 905.562.8962
info@flatrockcellars.com
facebook.com/flatrockcellars.com
@winemakersboots

