



2013 Barrel Aged Chardonnay

VQA Niagara Peninsula

GROWING SEASON AND HARVEST

- ❖ Weather conditions were quite variable but on average, temperatures were close to normal and precipitation ranged from normal to a bit wet.
- ❖ Spring was cool and wet ending with some isolated late frosts and then moving quickly into hot weather.
- ❖ June and July were both warm, with humid periods. August brought more stable weather, warm to normal temperatures and less rain and the grapes ripened more or less on schedule.
- ❖ September started with some spotty hail causing some minor damage to grapes but progressed into a pleasant, dry month which set the stage for harvest.
- ❖ Temperatures through September and October were slightly higher than normal. It was a relatively large crop and the harvest window for all regions stretched well into November for many growers and wineries.
- ❖ 2013 was an interesting year with some significant weather variations through the growing season. The variability of weather may well highlight the unique character of individual appellations, and will certainly differentiate wines from specific vineyards.- VQA 2013

WINEMAKING TECHNIQUES

- ❖ Sourced from high quality Ontario vineyards
- ❖ Harvest: late September
- ❖ Fermented in stainless steel for 12 days
- ❖ Blended and aged in a combination of French and American oak barrels
- ❖ Cold stabilized and bottled

WINEMAKER'S TASTING NOTES

This medium bodied white has a nose rich in characteristics of butterscotch, vanilla and coconut followed by a creamy palate displaying notes of apple, butterscotch and toasty oak spice.

FOOD PAIRINGS

This rich and creamy Chardonnay will pair nicely with fettuccine Alfredo, flat bread topped with goat cheese and spinach or alongside baked brie in phyllo pastry.

TECHNICAL DATA

Alcohol: 12%

AVAILABILITY

Winery Boutique

PRICE

\$15.95

SUGAR

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