

DAN AYKROYD

Discovery Series 2006 Chardonnay

VQA Ontario

WINEMAKER'S TASTING NOTES

Bright yellow in colour, this medium-bodied Chardonnay exhibits aromas of fresh apples and lime zest. The palate is bursting with flavours of orchard peaches and nectarines with slight oak character in the background. A refreshingly crisp and acidic finish; great for summer sipping with friends.

TECHNICAL DATA

Chardonnay 100%

Harvest Dates: October 14, 2006 – October 23, 2006

Average Sugar at Harvest: 21.3° Brix

Total Acid at Harvest: 7.4 g/L

pH at Harvest: 3.0

Residual Sugar: 5.3 g/L

Total Acid at Bottling: 6.6 g/L

Alcohol by Volume: 12.5%

WINEMAKING TECHNIQUES

The Chardonnay grapes were de-stemmed, crushed and pressed on each day they were harvested. A portion of the wine (30%) was cool-fermented in stainless steel tanks, while the remaining (70%) of the wine was aged for seven months in a combination of French and American oak barrels. All wine underwent full malolactic fermentation and final filtering took place just prior to bottling.

GROWING SEASON AND HARVEST

Emerging from an overall mild winter, the 2006 season began with a warm and early spring allowing the vines to recuperate from previous harsh years. The summer provided evenly warm temperatures only slightly above average. Niagara experienced above normal rainfall in June and July, and the precipitation continued in September and October. The moist and humid conditions in the fall meant that regular care was necessary for the health of the vines and maturing berries. Hard rains at times prevented harvesters from picking the grapes but the extended season provided plenty of time to pull in a higher than expected crop.

RETAIL PRICE

\$14.95

SUGAR CODE

(0)

SIZE

750 mL

RELEASE DATE

June 13, 2007