



2012 RESERVE CHARDONNAY

THE APPELLATION:
LIMESTONE VINEYARD | VQA TWENTY MILE BENCH

THE HARVEST:
Sept 2, 2012

THE VARIETAL PROFILE:
100% Chardonnay

THE NOTES:
The 2012 vintage created classic Chardonnays with refreshing acidity and elegant minerality. Our Reserve Chardonnay, made with the highest quality fruit from our very own Limestone Vineyard, is no exception. The medium-bodied Chardonnay was barrel fermented using indigenous yeasts and aged 12 months in French oak. The nose is pretty, with enticing notes of white flower, tropical fruit, a hint of flintiness. On the palate, apple and ripe pear dominate, rounded out by lush texture alluding to stone fruit and pineapple, a hint of oak spice and a pleasing finish.

THE PAIRINGS:
With its refreshing notes of apple and tropical fruit, lush body and toasty well-integrated oak, this versatile Chardonnay pairs beautifully with seafood, fish, poultry or vegetarian fare. Enjoy it with grilled lobster, seafood risotto or butternut squash gnocchi in sage butter! It would also be the star of your holiday turkey feast!

THE CELLARING:
Drink now to 2024

THE NOTES

pH	3.2
Total Acidity	6.2 g/l
Residual Sugar	5.4 g/l
Alcohol	13.5%
Brix at Harvest	22.6
Production	1,152

