



2013 Cuddy by Tawse Chardonnay

Appellation: VQA Niagara Peninsula

Sourced from select Niagara Peninsula vineyards. Viticultural practices included vertical shoot positioning, shoot thinning, cluster thinning, hand leaf removal and hand harvest.

Cellaring Potential

Enjoy now through to 2022

Winemaker's Comments

Tawse Winery is proud to partner with Canadian music icon and Order of Canada recipient Jim Cuddy to introduce "Cuddy by Tawse" Chardonnay. Jim collaborated with winemakers Paul Pender and Rene Van Ede to create this premium barrel-fermented blend. Aged 12 months in French oak, this wine displays aromas of Bosc pear, baking spice, white flower and hints of wet stone minerality. Crips notes of grapefruit are accompanied by apple and pear and a touch of shy oak, resulting in a beautiful mouth feel on the palate.

Food Pairings

The minerality and fruitiness of this wine makes it a pleasure to food pair with. Jim recommends matching it with fish dishes such as Sole Meuniere or Scallop Ravioli or a dish of Breaded Chicken with Lemon Beurre Blanc. Also the perfect pairing for classic Potato Salad.



TAWSE WINERY

TECHNICAL NOTES

HARVEST DATE	Sept 9 – Oct 16, '13
ALCOHOL LEVEL	12.5
BRIX AT HARVEST	20.7
PH	3.34
TOTAL ACIDITY	6.98
RESIDUAL SUGAR	0 mg/l