

CLOSSON CHASE

2007 Closson Chase South Clos Chardonnay • VQA Prince Edward County

Release Date:	September, 2009
Varietal:	Chardonnay
Appellation:	100% Prince Edward County
Vintage:	2007
Harvest:	Hand harvested September 30, 2007
Yield:	2.1 ton/acre
Primary Fermentation:	Barrel fermented with indigenous yeast
Secondary Fermentation:	In barrel, March 2008
Duration in Barrel:	19 months
New French Oak:	26%
Alcohol:	13.7%
Production:	3204 Bottles

Tasting Notes:

Very rich and opulent on the nose: sweet and rich and round. More Californian than anything else really with just a hint of popcorn. Big and bold, but not fat. Drink 2009-2012

- Jancis Robinson, Seriously Cool Chardonnays Taste Event, London, England, May 2010

This Chardonnay was selected from our older section of the vineyard, and represents the best of the Chardonnay harvest. The nose is rich and warm with great balance of aromas contributed by the fruit, the barrel and the 19 months of aging, in barrel. Peach juice, orange peel, home made apple sauce, butter, toast crumbs, cedar, taffy. The structure is the true feature of this wine, a result of the vines feet being in a home of gravel and fractured limestone. Should age well.

- Deborah Paskus, Viticulturalist

