

CLOSSON CHASE

2008 Closson Chase South Clos Chardonnay • VQA Prince Edward County

Release Date:	August 21, 2010
Varietal:	Chardonnay
Appellation:	100% Prince Edward County
Vintage:	2008
Harvest:	Hand harvested October 10, 2008
Yield:	2.2 ton/acre, 60% juice extraction
Primary Fermentation:	Barrel fermented with indigenous yeast
Secondary Fermentation:	In barrel, April 2009, indigenous ML
Duration in Barrel:	18 months
New French Oak:	15%
Bottling:	June 13, 2010
Alcohol:	12.6%
Production:	3,535 bottles / 750 mL

Tasting Notes:



The 2008 vintage contrasted dramatically with the lush 2007 harvest. As such, the number of new barrels was reduced by 50%. The result is a Chardonnay with minimal wood influence, where the character of the soil predominates the wine. Pear and white peach are nuances, while wet stone, gravel, and minerals are central. This is an elegant, supple wine with a long complex finish worth cellaring for up to two years before drinking.