



TAWSE WINERY

2010 Quarry Road Vineyard Chardonnay

Appellation: VQA Vinemount Ridge

Quarry Road Vineyard (Limestone/clay soil). Vertical shoot positioning, shoot thinned, cluster thinned, leaf thinned, hand harvested. This vineyard employs Organic & Biodynamic farming practices.

Production

13,500 bottles

Cellaring Potential

6 to 8 years

Winemaker's Comments

Pale straw in colour, this chardonnay has an appealing nose of lemon zest, stoney minerality, and hints of oak. The 2010 also shows appealing tropical notes on the nose. It follows through with a rich palate of lemony citrus, crisp green apple, and a pleasant, pronounced minerality. Again, subtle tropical flavours of mango and pineapple are detectable. A Long, pleasing finish with lingering citrus zest, wet stone and citrus fruit.

Food Pairings

Try with Squash soup, shrimp cocktail, raw oysters, baked or fried fish- especially salmon, turkey dinner, or vegetarian dishes such as a roasted vegetable salad and pasta.

TECHNICAL NOTES

HARVEST DATE	Sept 26 th , 2010
ALCOHOL LEVEL	13.5
BRIX AT HARVEST	21
PH	3.05
TOTAL ACIDITY	8
RESIDUAL SUGAR	2 mg/l