

# DOBBIN

## 2019 CHARDONNAY

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*Name of Wine:*

Dobbin

*Vintage:*

2019

*Varietal(s):*

Chardonnay 100% - 2 sites

*Description of Vintage:*

relatively long but cool  
with regular rainfall

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*Sub-appellation:*

Twenty Mile Bench

*Appellation:*

Niagara Peninsula

*Province:*

Ontario

*Country:*

Canada

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*Soils:*

glacial deposits

*Soil Structure:*

Calcitic, deep clay, till

*Soil Origin:*

Lake Iroquois Bench

*Topography:*

north facing slopes

*Elevation Above Sea Level:*

100 m

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*Climate:*

continental; Lake Ontario  
moderation "Bench" effect

*Rainfall (avg. annual):*

554 mm

*GGD (average):*

1523

*Latitude:*

N43

*Frost Free Period (avg.):*

216 days

*Type of Viticulture:*

organic; conventional

*Compost:*

cow; green manure

*Style of Training:*

VSP

*Date of Pruning:*

March/April

*Shoot Thinning:*

16 buds/vine

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*Harvesting Method:*

hand picked

*Harvest Date(s):*

Oct. 5, Oct. 6, Oct. 11

*Grape Selection:*

in field; manual sorting tables

*Grape Handling:*

gentle; gravity; no augers

*Type of Press:*

low pressure pneumatic

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*Alcoholic Fermentation:*

wild, in oak barrels

*Malolactic Fermentation:*

wild, complete

*Yeast:*

native

*Aging:*

oak barrels & 500L puncheons

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*Type of Aging:*

18 mo on lees

*Clarification:*

bentonite

*Type of Oak:*

Neutral French oak

25% new Vosges

*Closure:*

Diam 10

*Analysis at Bottling:*

pH 3.5

TA 6.2 g/L

Alc. 13.0%

RS 2.6 g/L

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*Production:*

2280 bottles at 750 ml

*Aging Potential:*

10+ years

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