



FLAT ROCK  
CELLARS

*Truly Inspiring Wine*

# 2007 Chardonnay

VQA Twenty Mile Bench VQA



## Winemaker's Notes:

Our 2007 Chardonnay is a blend of all four blocks of Chardonnay on the Flat Rock property – clones 95 and 76 on rootstocks SO4 and 3309. Grapes were handpicked in 15kg crates in September, after which it was sorted by hand to remove any unwanted material. Grapes were either de-stemmed and crushed or whole cluster pressed and cold settled in stainless steel tanks.

48% of the wine was fermented and matured on lees in tank. The rest were fermented in barrel and left on the lees for ten months to age. During these months the lees was stirred once a week to increase mouth feel. For the barrel fermented portion we used 21% New Oak, 33% second fill French Oak barrels and the rest older to achieve good expression of our fruit rather than too much oak influence. We used 90% French Oak and 10% American Oak to increase complexity. Wild as well as commercial yeast strains were used for the primary fermentation, and malolactic fermentation was completed in barrel.

At the end of maturation all the barrels were tasted and the ones expressing the best varietal fruit character selected for the Estate Chardonnay 2007. The wine was taken out of barrel after 10 months after which it was blended, racked, stabilized, filtered and bottled in August 2008.

## Tasting Notes:

Aromas of tropical and citrus fruit, with spice and vanilla on the nose. Nicely balanced fruit and oak. Soft butterscotch, tropical notes and a wide, full mid palate.

## Product Information

Cases Produced:	2140 cases
Retail Price:	\$16.95
Availability:	Winery and Licensee Availability

## Technical Analysis

Alcohol/Vol:	13.0%
Residual Sugar:	2.90 g/L
pH:	3.46
TA:	5.00 g/L
Brix:	21.66

For more information, please visit us at:

[www.flatrockcellars.com](http://www.flatrockcellars.com)

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