



FLAT ROCK
CELLARS

2008 The Rusty Shed

VQA Twenty Mile Bench VQA

Truly Inspiring Wine



Winemaker's Notes:

The grapes for our 2008 Rusty Shed Chardonnay were gently hand harvested in September and Early October of 2008 from our estate vineyards. Hand sorting ensures only the best bunches make it through to the winemaking process, where the gentle handling continues.

The grapes were whole bunch pressed to ensure minimum oxygen contact, and then after 2 days settling, the clear juice was transferred by gravity to barrels. 100% French oak was used, about 30% of which were new barrels. Fermentation took place in barrel with a mixture of wild yeast and selected yeast cultures. Following fermentation, the barrels were stirred weekly to impart a yeasty creaminess to the wine.

In July, after 10 months of ageing in barrel, all the Chardonnay barrels were tasted and the final blend for the Rusty Shed Chardonnay was chosen. The wine was bottled without fining on 14th September 2009.

Product Information:

Cases Produced:	209 cases
Retail Price:	\$24.95
Availability:	Winery, Licensee & Vintages Release

Technical Analysis:

Alcohol/Vol:	12.0
Residual Sugar:	1.3 g/L
pH:	3.52
TA:	6.60 g/L
Brix:	20.78

For more information, please visit us at:

www.flatrockcellars.com

Flat Rock Cellars
2727 Seventh Ave.
Jordan, Ontario
L0R 1S0
t: (905) 562-8994