

**2007 CHARDONNAY  
ST. DAVID'S BENCH VINEYARD  
VQA – ST. DAVID'S BENCH**



**TECHNICAL NOTES**

<b>HARVEST DATE</b>	<b>September 23</b>
<b>ALCOHOL</b>	<b>14%</b>
<b>BRIX AT HARVEST</b>	<b>23.5°</b>
<b>PH</b>	<b>3.26</b>
<b>TOTAL ACIDITY</b>	<b>5.25</b>
<b>CASES PRODUCED</b>	<b>504</b>
<b>SUGAR CODE</b>	<b>0</b>
<b>LCBO #</b>	<b>430991</b>
<b>PRICE</b>	<b>\$19.95 / 750ml</b>

**PAUL BOSCH'S WINEMAKER'S NOTES**

Château des Charmes Chardonnay, St. David's Bench Vineyard is barrel fermented and aged "sur lie" for up to 12 months in French Allier oak barrels. The resulting wine is full-bodied, combining flavours of tropical fruit and melon in a concentrated, buttery style. There are also nuances of smokiness and soft, warm spice to make things interesting. This is an age worthy Chardonnay that will continue to develop for a few years in the bottle.

**MIGUEL FONTALVO'S VINEYARD MANAGER'S NOTES**

Chardonnay is one of the most widely planted varieties in the world. There are more than 40 different clones of Chardonnay and we believe we have identified and planted the right ones for our vineyard sites. All the Chardonnay for this single vineyard wine is grown on the East side of the Château. There is a gradual but significant slope from the back of the vineyard down towards York Road to the North. This is important because it helps the under-drainage system work even more efficiently. It also helps the underground artesian water flow from the Escarpment towards the road under the vineyard so the long vine roots can pull up the limestone, calcium and other minerals that have dissolved into the water. This is expressed in the finished wine as minerality, one of the signature flavours found in wines grown on our St. David's Bench Vineyard.

**MICHÈLE BOSCH'S FOOD PAIRINGS**

For me, this Chardonnay has an elegance and finesse that I love to pair food with. It is a full-bodied white wine, but the judicious use of oak doesn't overwhelm the accompanying dish. Try it with gnocchi in a brown butter and sage sauce with a little crispy pancetta crumbled on top.

**ACCOLADES**

*"Light yellow colour. Spicy, complex, tasty, nutty nose with ripe lemon-melon-apple notes. Dry, medium bodied, bright, quite well structured, slightly spicy, ripe pear flavours with a lingering, slightly toasty finish. Recommended. Best Buy. Very good / Excellent."*

- Michael Vaughan, Vintage Assessments, July, 2010

*"Look for excellent qualities in this well-made chardonnay. The flavours are broad and deep, with impressive complexity, and they're accompanied by a well-calibrated seam of acidity. The balance is just right, and the overall effect is stylish. 4.5 stars / 5."*

- Rod Phillips, Winepointer, July, 2010

*"This is another very good '07 Chardonnay from the Chateau (also see their Estate Chardonnay) - this time it's their single vineyard St. David's Bench version. Butterscotch, vanilla and pear puree on the nose, and a palate that follows closely to what you smell. Sweet fruit mid-palate and good stuffing with nice acidity leading to a lengthy finish. 4 stars / 5."*

- Michael Pinkus, OntarioWineReview.com, July, 2010

*"Outstanding structure from vibrant tropical fruit, nicely handled oak and fresh acidity. Shows off 2007 vintage. Quality oaked Chardonnay that shows a very deft hand in the winery. Medium-gold colour with aromas of toast, tropical fruit, banana bread and spice cupboard. Dry with a dramatic toast/fruit combo that works wonderfully. Full bodied with a very long finish. An excellent example of New World Chardonnay. Enjoy it tonight with barbecued chicken, or Portobello mushrooms with a dash of balsamic vinegar."*

- Vintages, June, 2010

*"I've recommended this wine year after year for its consistent pleasure and quality. Aromas of green apples, Asian pear and peach are nicely balanced with some smoky oak and toasted almond. Full-bodied and tasty. 88 pts."*

- Natalie Mclean, Nat Decants, July, 2010

**"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"**

- THE BOSCH FAMILY