

# 13<sup>th</sup>

STREET  
WINERY

## Sandstone Reserve Chardonnay 2011

### Technical Information:

Appellation	VQA Four Mile Creek
Vineyard(s)	Sandstone Vineyard
Grape Variety(ies)	100% Chardonnay
Brix at Harvest	23.1°
Alcohol Content	13.5%
Residual Sugar	3 grams / L - Dry
Total Production	390 cases



### TASTING & FOOD NOTES

**Rick VanSickle** of [WinesInNiagara.com](http://WinesInNiagara.com) scored the wine **92 Points** when he tasted it in September just after bottling. He described it thus:

*"Now, this is something. It was just bottled when I tried it, and will be released in time for Christmas with a classy new label. A warm, inviting nose of swirling spicy-creamy goodness that combines baked apple, poached pear, stony minerals and just a touch of citrus. Beautifully elegant and finessed on the palate and already showing fine balance between ripe fruit, cream, spice and acid. It's lovely now but will be better on release in December and after a few years in the cellar."*

### WINEMAKING NOTES

The Chardonnay from the almost 30 year old vines at the Sandstone Vineyard is consistently amongst the ripest fruit we harvest each year. We are blessed with wonderful mineral character and balanced acidity, even though potential alcohol can be quite high in certain hot, dry vintages. In 2011 we might have enjoyed the perfect vintage for this wine. Rich yet refreshing, full bodied yet balanced. The wonderful complexity and great detailing is a result of Jean Pierre Colas' masterful winemaking. Simply put, we are doing everything we can to capture the character of the Sandstone vineyard and the personality of the vintage. Aged for 8 months in 20% new, 30% second use French oak from a variety of excellent coopers, this wine underwent 100% malolactic fermentation. Minimal battonage was used in order to protect the freshness of the vintage and bottling took place in September 2012.

### VINTAGE NOTES

The 2011 vintage in Niagara had its share of challenges including a cool growing season and pockets of rain during harvest. In the end, many agree that it was an excellent overall vintage for many of Niagara's most important varieties such as Chardonnay, Riesling and Gamay Noir, but less so for later harvest varieties or those very sensitive to humidity.

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