

## 2009 fresh white VQA

### IN THE VINEYARD:

From young vines grown on our farm - certified organic and biodynamic. Harvesting took place by hand, with particular attention given to produce a new and different wine.

Varietal: 100% Vidal  
 Appellation: VQA Ontario  
 Harvested: Oct. 6, and Nov. 9, 2009  
 Brix at harvest: 18.5° and 19.9°

### IN THE WINERY:

Cluster-sorted by hand then lightly pressed with yields of less than 600L per 1000 kg. Fermented cool for two weeks in stainless steel. Bottled in lightweight glass (400 g) to reduce shipping weight and thereby reduce carbon emissions. Minimally processed for maximum flavour, so may throw harmless tartrate crystals. Closed with Stelvin to maintain freshness. Certified by Pro-Cert Organics and Demeter (biodynamic).

Alcohol: 9.7%  
 Titratable Acidity: 10.6 g/L  
 pH: 3.09  
 Residual Sugar: 17 g/L  
 Free SO<sub>2</sub> at Bottling: 26 ppm  
 Bottled: Feb. 11, 2010  
 Closure: Stelvin  
 Cases Produced: 463

### IN THE GLASS:

Straw coloured. Intense nose of apple, peach and apricot. Red delicious apples and wet stone on the palate. Fresh, crisp and mouth watering with lively acidity and a balanced juicy finish.

### IN YOUR LIFE:

Sunshine in a bottle. Match with good friends and good times. Check out our front label – this is the wine for relaxation, for conversation and for enjoyment. Enjoy on its own, with fresh and blue cheeses, seafood, spring pea risotto, or an array of vegetarian favourites. Also suitable for vegans and vegetarians.

Release date: April 22, 2010 (Earth Day)  
 Availability: Winery, fine restaurants  
 UPC: 621605 453093  
 Retail: \$16.95 /750 ml Licensee: \$13.66  
 (including bottle deposit) (plus bottle deposit and GST)

