

IWFS OAKVILLE

June 20th, 2012

Wild and Free Garden Party



Tonight's Wines

tasting notes, adhoc
reviews and information

Traditional Method Brut

Made By: Fielding Estate Winery
Made In: Ontario, Canada
Grape: 55% Pinot Noir and 45% Chardonnay

Winemaking Notes:
Comprised of Chardonnay and Pinot Noir carefully selected in the vineyard, this small-production sparkling wine has been crafted using the

Traditional Method, with the secondary fermentation taking place in bottle and aged on lees for twenty-four months before disgorging.

Tasting Notes:

Tasting Notes: Aromas of brioche, honey suckle and meyer lemon with a crisp, refreshing finish of orange zest and lime juice.

Cellar Potential: Drinking best between 2012 and 2016.



2010 Chardonnay:

Cooperage: 100% French Oak barrels
 Harvest Dates: September 27-29, 2010
 Alcohol: 13.0 %
 Residual Sugar: 3.0g/l
 Total Acidity: 5.5g/l
 pH: 3.85

Winemaking Notes:

Gently pressed, each lot of Chardonnay was cold settled for an extended period in stainless steel, then racked into barrel. Barrel-fermented at warm temperatures, followed by a full malo-lactic fermentation in barrel. Kept on heavy lees, which were stirred on a monthly basis up until final racking from barrel. The final barrel selection combined wines from two mature plantings of Chardonnay vines, both close to the shore of Lake Ontario – our Jack Rabbit Flats Vineyard (75%), and the Andrewes Vineyard (25%).

The barrels selected for the final blend consisted of 65% neutral French oak barrels and 35% new French oak. One quarter of the barrels selected underwent a spontaneous (or “wild”) fermentation. The individual barrels selected were combined after ten months in barrel, filtered and bottled.

Tasting Notes:

Light gold in colour with integrated aromas of pineapple, toffee, roasted pecans, brown sugar, and baked apple. Midweight on the palate with a rich texture, and flavourful finish.



Cellar Potential:

Drinking best between 2011 and 2014.

2011 Gamay:

Cooperage: French oak (100%) for six months
 Harvest Dates: October 5, 2011
 Alcohol: 12.0%
 Residual Sugar: 5.0g/l
 Total Acidity: 7.0g/l
 pH: 3.50

Winemaking Notes:

Hand-harvested, crushed and destemmed with a short cold soak prior to start of fermentation. Macerated with the skins for nearly two weeks and gently pressed into (mostly) older French oak barrels, where the wine aged for six months. The barrels were then emptied and integrated together before filtration and bottling.

Tasting Notes:

Medium red/purple in colour with bright red fruit aromas of fresh cherries and raspberries, complemented by savory notes. Light-medium bodied with a soft mid-palate and good fruit flavours on the finish. Best served slightly chilled!

Cellar Potential:

Drink in its youth (within 2 years of release).



2010 Vidal Icewine:

Cooperage: Stainless steel (50%) and neutral French oak barrels (50%)

Harvest Date: January 13, 2011

Alcohol: 9.5%

Residual Sugar: 220g/l (sugar code = 21)

Total Acidity: 9.5g/l

pH: 3.65



Winemaking Notes:

Harvested and pressed at temperatures below -8°C, the intensely sweet juice was allowed to settle before being fermented at cool temperatures. The fermentation was carried out half in neutral oak barrels, and half in stainless steel barrels. Following fermentation the wine was aged in tank for a short period, then was sterile filtered and bottled.

Tasting Notes:

Medium gold in color with concentrated aromas of honey, apricot, ginger and peach. Intensely sweet but well balanced, with a great mouthfeel and great flavour on the finish.

Cellar Potential:

Drink now, or cellar until 2015.

Awards:

Silver Medal – 2012 All Canadian Wine Championships Silver Medal – 2011 Canadian Wine Awards Silver Medal – 2011 Intervin International Wine Awards