



2011 STRATUS WHITE



VINTAGE REPORT

With determined vineyard practices, uncompromising fruit selection and strict declassification standards, Stratus has once again successfully captured the nuances of our vineyard.

Average winter temperatures were interrupted by a few extreme cold spells, however our wind machines provided the necessary air inversion for protection. Higher than usual precipitation, along with a cooler than average spring, made for a slightly slower start. Budbreak occurred in mid-May. Diligent leaf removal and fruit thinning were essential to ensure vine health and high fruit quality.

Mid-summer temperatures were above average and quite dry. Our rich soils, with good humus (organic matter) alleviated water stress in the vineyard. Maturity was reached by early autumn — particularly in our white varieties and the last of the reds were harvested on November 26th.

TASTING NOTE

An assemblage of Sauvignon Blanc, Sémillon and Viognier, the 2011 Stratus White certainly speaks to the vintage. The varieties contribute complex aromatic elements that come from the fruit achieving full phenolic ripeness at harvest between mid October and early November. The bouquet is one of

ripe cantaloupe, boxwood, fresh honeycomb, and juicy windfall peaches, coupled with a pleasant hit of warm wood spice from the almost two years the wine spent in 25% new French oak. The palate is broad and expansive, but with a thread of assertive acidity bringing structure and keeping the wine's expressive ripe stone fruit in check.

ASSEMBLAGE

48% Sauvignon Blanc, 48% Sémillon, 4% Viognier

VITICULTURE

Harvest: October 11 – November 7, 2011

APPELLATION

VQA Niagara-on-the-Lake
Vineyard Origin: Stratus Vineyard

COOPERAGE

633 days in French oak – 25% new

DATA AT BOTTLING

Alcohol: 12.2%
Residual Sugar: 0.9 g/L
Titrateable Acidity: 6.68 g/L
pH: 3.39
Dry Extract: 30.1 g/L

STRATUS VINEYARDS
2059 NIAGARA STONE ROAD
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