



2012 STRATUS WHITE



VINTAGE REPORT

The winter of 2012 was warmer and drier than in previous years with vine development starting very early in the season. An extremely warm March was followed by significantly cooler temperatures and frost in April. While devastating for many of our neighbouring tender fruit growers, our vineyard buds had not yet “woken” to spring when the frosts hit and the crop thankfully did not suffer. Bud break did occur about 16 days earlier than usual which extended the length of the growing season. Summer temperatures continued to be above average with July being much drier than normal. Overall, the hot, dry climate resulted in the best growing season for Stratus to date and provided flawless fruit for an impressive lineup of wines.

TASTING NOTE

Composed of almost equal parts Chardonnay and Sauvignon Blanc and 15% Sémillon, the 2012 bottling speaks to the excellent growing conditions of the vintage. The pristine fruit was picked during a wide-open window from August 24 to November 15. Fermented separately, then assembled, Stratus White aged in mostly used French oak barrels. The nose is both expansive and expressive, showing ripe apple, pear, white peach, and honey, accompanied by nuances of lemongrass and root ginger. The palate shows a firm acid/ripe fruit balance, giving the wine considerable structure.

ASSEMBLAGE

43 % Chardonnay, 42% Sauvignon Blanc, 15% Sémillon

VITICULTURE

Harvest: August 24 – November 15, 2012

Brix at Harvest: 23.4°

APPELLATION

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

COOPERAGE

624 days in French oak — 28% new oak

DATA AT BOTTLING

Alcohol: 14.1%
Residual Sugar: 1.5 g/L
Titratable Acidity: 6.30 g/L
pH: 3.42
Dry Extract: 18.3 g/L

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