

2013 ALIGOTÉ ST. DAVID'S BENCH VINEYARD VQA – ST. DAVID'S BENCH



PAUL BOSC and AMÉLIE BOURY'S WINEMAKER'S NOTES

Aligoté is a rare *vitis vinifera* variety native to the Burgundy region of France. Aligoté can be a chameleon by exuberantly expressing its terroir. Our Aligoté will remind you of green apples and fresh pears on the nose while on the palate the minerality and zing of crisp acidity is mouth watering. That's why we believe it doesn't need to be oak aged - its delicious on its own.

MIGUEL FONTALVO'S VINEYARD MANAGER'S NOTES

We have been growing Aligoté since 1978 and it's a pleasure to work with in the vineyard. It is quite generous in producing fruit so we do have to keep the yield in check so each vine produces ripe, concentrated grapes. But the canopy doesn't grow too high and the canes are not as woody as most *vinifera* so they are easy to tie in the spring and trellis in the summer. Aligoté's leaves are bigger than average providing ample surface area for photosynthesis, producing ripe juicy grapes.

MICHÈLE BOSC'S FOOD PAIRINGS

I love our Aligoté any time but especially on a hot summer day. Imagine your favourite patio, a fresh green salad topped with grilled shrimp and a glass of crisp refreshing Aligoté on the side. A perfect lunch. For a more hearty meal, Aligoté is the first wine I reach for when cooking risotto. Not only is it the perfect wine to cook off the rice but it is delicious to sip while waiting for the risotto to cook.

TECHNICAL NOTES

HARVEST DATE	October 12th
ALCOHOL	12.6%
BRIX AT HARVEST	21.8°
PH	3.36
TOTAL ACIDITY	6.1
CASES PRODUCED	2154
RESIDUAL SUGAR	0.5 g/L

"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"

— the Bosc family