



2017 ESTATE CHARDONNAY

WINEMAKING DATA

Harvest Dates: September 22 through October 20, 2017

Brix at harvest: Average of 21.7 Brix

Blend and grape source: 100% organically certified estate grown Chardonnay from the Locust Lane, Felseck and Rosomel Vineyards

Alcohol: 13.0% **pH:** 3.39

Residual Sugar: 1.83g/L **T.A.** 6.28g/L

Bottling Date: August 29, 2018

Oak regime: Mix of Classique French Oak Barriques (228L) & 500L French Oak Puncheons (500L). 26% New, 14% 2nd fill and balance neutral.

Time in Barrel: 9 months

Unfinned. Unfiltered.

Certified Organic by Pro-Cert.

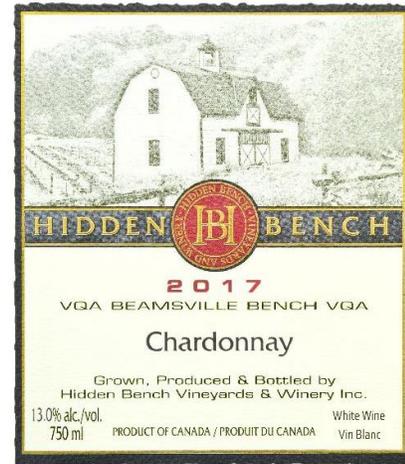
WINEMAKER'S NOTES

The Chardonnay vines for this wine were meticulously maintained to showcase our Beamsville Bench *terroir*. All grape bunches were exposed to sunlight at fruit set by removing shading leaves on the East side and partially on the West side of the canopy to maximize ripening. Green harvest – the removal of under-ripe bunches – was performed at the first sign of colour change in berries from green to gold. This is known as *véraison*.

After cold settling for 24 to 48 hours, the juice was racked, warmed and then transferred to barrel using gravity. The wine was slowly fermented with indigenous yeasts reaching a peak of 20 degrees Celsius. Malolactic fermentation occurred naturally and barrels were stirred bi-weekly during fermentation. The barrels for this wine were selected and blended in July 2018 with no fining or filtration prior to bottling in August 2018.

TASTING

Pale gold in colour, the 2017 Estate Chardonnay is bright and lively. Lemon zest, orange blossom and fresh apricot on the nose are supported with a hint of toast. Medium-bodied on the palate, it remains fresh with elements of Bartlett pear and clementine. Drinking beautifully now, this wine will continue to evolve in bottle for the next 5-7 years.



ESTATE SERIES

THE GROWING SEASON

A second consecutive mild winter in 2016/2017 gave rise to a wet spring across Niagara. The pruning campaign was completed in mid-March and the vines were tied down by the end of April in advance of 'bud break' the first week of May. Throughout the early part of the growing season there were heavy rainfalls making the viticulture challenging and leaving soil moisture levels quite elevated.

Additional moisture meant our precise viticulture practices were critical to achieve a balanced vine and provide exposure to the nascent clusters, allowing access to airflow and sunlight. Flowering occurred in the third week of June and lasted longer than is typical. The wet weather also impacted the 'berry set' meaning the clusters were slightly looser than normal, which isn't a bad thing especially for Pinot Noir.

Each block and varietal was managed to achieve a targeted crop level to maximize maturity and flavour development in the fruit. This is particularly critical in wet seasons where the moisture makes for a more vigorous vine.

The season took a significant positive turn towards the end of August and we had warm temperatures and dry conditions for the rest of the growing season into harvest. We always say September and October make the vintage!

The team started harvest September 19th for sparkling and carried on until October 31st for the last of the Bordeaux varietals. We are very pleased with the size of our crop (our biggest harvest yet, thanks to new plantings coming into production) and the overall quality is very high.