



2017 TÊTE DE CUVÉE CHARDONNAY

WINEMAKING DATA

Harvest Dates: October 18-21, 2017
Brix at harvest: 21.2 weighted average.
Blend and grape source: 100% certified organic Chardonnay from the Locust Lane (27%) and Rosomel (73%) Vineyards
Alcohol: 13.0% **pH:** 3.34
Residual Sugar: 1.65g/L **T.A.** 5.97g/L
Bottling Date: April 9, 2019
Oak regime: 100% French Oak: 23% new, 49% 2nd fill, 28% 3rd fill. Blended in July 2018 then returned to 70% barriques (30% new; 30% 2nd fill; balance neutral) and 30% Stainless Steel Barrels.
Vine age: Planted 1976 to 1998
Time in barrel: 14 months
Un-fined and Unfiltered.
Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

The vines for the 2017 Tête de Cuvée Chardonnay 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.

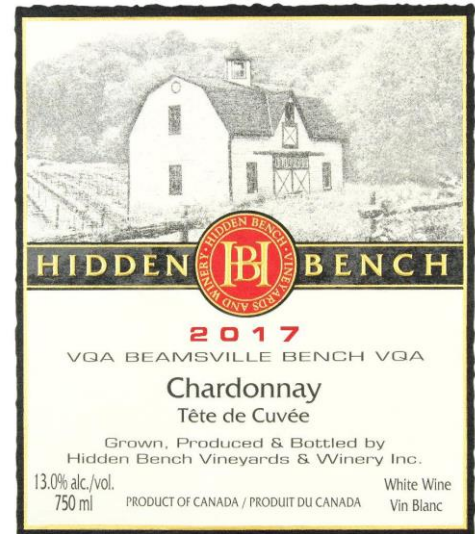
All fruit was handpicked, sorted and whole bunch pressed to yield the purest juice. After cold settling for 24 hours, the juice was racked, warmed and transferred to barrel. The wine was fermented with indigenous yeasts reaching a peak of 20°C. Malolactic fermentation occurred naturally. Barrel selections were made in the summer of 2018 for this iconic wine prior to blending and returning to a mix of French barriques and stainless barrels until winter 2019.

TASTING

The 2017 Tête de Cuvée Chardonnay has a pale golden hue with a nose of baked apple and brioche. The palate gives way to toasted almonds and yellow apples. It is richly textured with refreshing acidity and a long lingering finish. Beautiful now, this Chardonnay will continue to improve for the next few years.

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



TERROIR SERIES

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 so we could 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.