



2019 TÊTE DE CUVÉE CHARDONNAY

WINEMAKING DATA

Harvest Dates: October 29, 2019

Brix at harvest: 21.3 weighted average.

Blend and grape source: 100% certified organic Chardonnay from the Rosomel Vineyard.

Alcohol: 13.1%

pH: 3.27

Residual Sugar: 2.84g/L

T.A. 6.58g/L

Bottling Date: June 23, 2021

Oak regime: 100% French Oak: 17% New, 35% 2nd fill, and balance neutral. Blended in July 2020 then returned to 65% Stainless Steel Barrels, with the balance split between 2nd and neutral barriques.

Vine Age: Planted 1976 to 1979

Time in barrel: 14 months

Un-fined. Unfiltered.

Certified Organic by Pro-Cert.

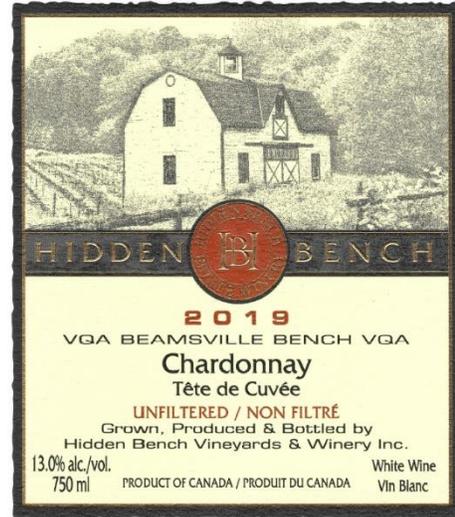
WINEMAKER'S NOTES

The vines for the 2019 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. Green harvesting was performed at the first sign of colour change in berries from green to gold. This is known as *véraison*.

All fruit was handpicked, almost a month later than the 2018, 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 23°C. Malolactic fermentation occurred naturally. Barrel selections were made in the summer of 2020 for this iconic wine prior to blending and returning to a mix of French barriques and stainless barrels until winter 2021. The wine was bottled unfiltered, unfined in June 2021.

TASTING

Opulent, but incredibly elegant, the 2019 vintage shows aromas of brioche and cream, caramelized chestnuts, with lemon curd, Red Delicious apples, and meringue notes. Rich and textural with a flinty minerality and salinity that adds complexity and substance. Pair with lobster risotto or halibut in browned butter caper sauce. Drink now, or age 5 -7 years for added complexity.



TERROIR SERIES

THE GROWING SEASON

A wet, cool April and May meant a delayed start to the season pushing 'bud break' behind what we typically see in our vineyards. The cool temperatures persisted throughout May and into June, much lower than seasonal averages.

We are used to celebrating the summer solstice when the vines are going through their flowering period but in 2019 there was a significant delay in flowering, which gave us an early sign that we were going to have a later harvest than normal.

Berry set was quite good considering the wet weather and the duration of flowering across our blocks. July and August presented challenges for high disease pressure and we were forced to open up the canopies to ensure good airflow and sunlight exposure to the nascent grape bunches. August was punctuated with a 'heart in throat' hail event on the 16th, with 'quarter size' hail stones raining down on our vines. Fortunately, the damage was minimal and we considered this 'nature's crop reduction' to ensure fruit yields are in check for the best quality.

The end of summer was a waiting game. You can't rush greatness and we had to monitor fruit maturity and flavour development. It gave us time to prepare for the coming harvest and a healthy crop size.

Harvest for the 2019 vintage began on September 19th with Pinot Noir. The harvest was prolonged with a few rain events but our hard work during the growing season paid off and we were able to craft a wonderful array of wines from a very unique vintage.