



2019 ESTATE CHARDONNAY

WINEMAKING DATA

Harvest Dates: October 13 – Oct 24, 2019.

Brix: 20.8 Weighted Average.

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

Alcohol: 13.0% **pH:** 3.33

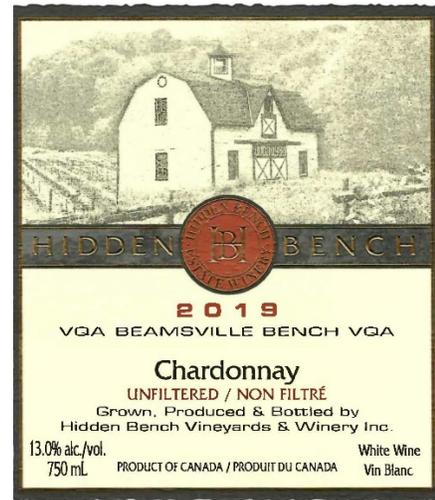
Residual Sugar: <2.0g/L **T.A.** 6.12g/L

Bottling Date: August 29, 2020

Oak regime: 5% Concrete Egg. 95% French Oak, of which 20% New Fill, 11% 2nd Fill, 22% 3rd Fill and balance neutral oak.

Time in Concrete/Barrel: 9 months

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 *véraison* in the berries from green to gold.

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 then transferred to barrel/concrete by gravity. The wine was slowly fermented with indigenous yeasts reaching a peak temperature of 21-22 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 2020 and the wine was bottled, unfiltered, un-fined in August.

TASTING

The nose opens to fresh green apples and pears, green almond, hints of toast, and wet stone. The palate is creamy, with a touch of spice and toast to compliment the fresh citrus and orchard fruit accords. High acidity and an enticing salinity come together to create a beautiful expression of cool climate Chardonnay. One to be savoured now, or aged 5-7 years.

THE GROWING SEASON

A wet, cool April and May meant a delayed start to the season pushing 'bud break' behind what is typically seen in the 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.