



2021 ESTATE CHARDONNAY

WINEMAKING DATA

Harvest Dates: October 7 – 24, 2021

Brix: 20.7 Weighted Average.

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

Appellation: VQA Beamsville Bench

Alcohol: 13.75% **pH:** 3.26

Residual Sugar: 2.48g/L **T.A.** 6.20g/L

Bottling Date: August 29, 2022

Oak regime: Crafted using a blend of Concrete, French Oak barriques (228L) and large format puncheons (500L). 25% New Oak, 11% 2nd Fill, 7% 3rd Fill, 3% Concrete, Balance Neutral

Time in Concrete/Barrel: 9 months

Unfinned and Unfiltered

Certified Organic by Procert



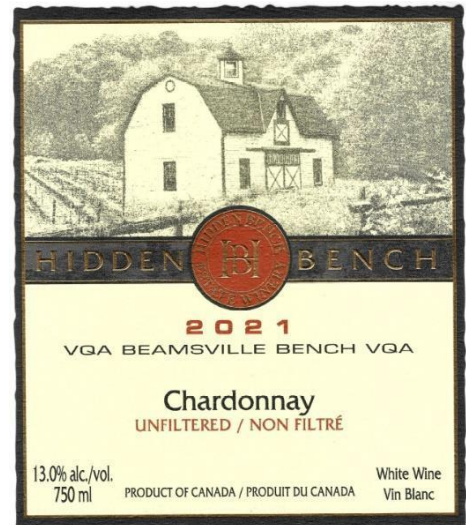
WINEMAKER'S NOTES

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 most pure 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 in barrel. The barrels for this wine were selected and blended in July 2022 and the wine was bottled, unfiltered, un-fined in August 2022.

TASTING

Pouring with a pale gold colour, the wine leads with aromas of ripe, fresh Bosc pear, cinnamon stick, grapefruit zest and cold cream. On the palate, the wine is dry with zesty acidity and flavours of granny smith apple, Asian pear, subtle baking spice, and classic Beamsville Bench steely minerality. Cellar 3 to 5 years for additional complexity, and pair with grilled white fish tacos with citrus slaw.



ESTATE SERIES

THE GROWING SEASON

Like all vintages, 2021 has its own unique story! The year started with a mild and relatively dry winter which protected buds and increased bud survivability to approximately 90%. The warm Spring led to an earlier than average budbreak coupled with an excellent vegetative growth phase through May and June resulted in early and complete flowering towards the Summer Solstice.

Fruit set was excellent and the larger than average crop was supported by ample moisture and heat during July and August. Our winegrowing team was kept very busy with leaf removal to open the canopy as well as fruit thinning/ balancing throughout the summer and at the end of August we and many other winegrowers anticipated an excellent and incredibly large vintage.

The age-old vigneron's expression Sept/October makes the vintage was once again exemplified in 2021! As we prepared for harvest in early September rain events of biblical proportions arrived (500-600mm in Sept./Oct.) caused logistical plans and crop yield estimates to be revisited by our team. The 2021 harvest was a challenge for our team, but we are pleased with the quality that our organic, hand harvested and sorted fruit and was able to deliver. 2021 vintage will be remembered as a winegrower's vintage where a nimble approach and attention to detail from vineyard to bottle delivered very good early varietal wines.