



Rachis & Derma

2022 RACHIS & DERMA CHARDONNAY

WINEMAKING DATA

Harvest Dates: September 22 and October 9, 2022

Blend and grape source: 100% estate grown Chardonnay.

Brix at harvest: Weighted average of 21.5.

Alcohol: 12.5% **pH:** 3.85

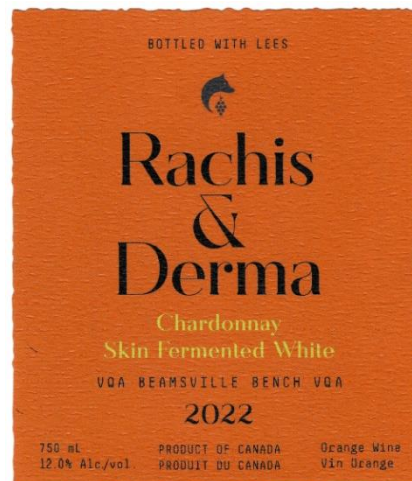
Residual Sugar: <1.0g/L **T.A.** 6.12g/L

Bottling Date: August 30th, 2023

Bottled with lees.



VQA WINES OF
ONTARIO



RACHIS & DERMA SERIES

WINEMAKER'S NOTES

Grapes for this wine were harvested by hand from 4 different blocks of Chardonnay from our estate vineyards. The fruit was 100% destemmed, spending 20 days on stems and skins, and pumped over once a day for the duration of the fermentation and post-maceration. Fermentation occurred naturally with ambient yeasts as did malolactic fermentation. The wine was pressed off into neutral barriques for aging. The wine was blended in summer 2023 and bottled in August with its lees, unfiltered and unfinned without any additions of any kind.

TASTING

The flavours on the nose are varied and complex, with aromas of Earl Grey tea, orange marmalade, lemon drop candy, toasted cloves and flint. On the palate, flavours of caramelized stone fruit, apricot pit, salted lemon, and black tea dominate. Pleasant, persistent tannins and refreshing acidity make this wine a perfect pair with a chicken tagine with preserved lemon and dried apricots, or chana masala.

THE GROWING SEASON

The 2022 vintage began with cold temperatures in January, with overnight lows close to -21°C. This cold snap caused some primary bud damage in low-lying areas. The higher-than-normal crop load and late season rains of 2021 meant that the vines were particularly susceptible to winter damage. These climactic factors resulted in a 25% reduction of grape yield for the vintage compared to our historical average yield.

Spring brought better weather with seasonal temperatures and minimal precipitation. Bud break started the second week of May, and the first signs of flowering were noted earlier than normal around June 16th. Peak flowering occurred just before the Summer Solstice and berry set was complete by late June.

The summer was moderate and dry, with seasonal rain fall. The main challenge in the vineyard was managing disease pressures, the result of high humidity from June through August and the vineyard team kept fruit clean through timely leaf removal, crop thinning, and a disciplined and timely organic spray program. The first signs of veraison were seen on August 4th.

Harvest began on September 8th with the last fruit processed on October 23rd. We were blessed with consistent, favourable weather during harvest that permitted us to choose pick dates based on flavor and ripeness. As is often said the quality of the vintage is determined by the weather in September and October, and overall, we are pleased with the quality of fruit we harvested in 2022, even if the quantity was less than we expected.