



2023 CHANTILLY TRADITIONAL METHOD SPARKLING WINE

WINEMAKING DATA

Harvest Dates: October 22nd, 2023

Brix at harvest: 19.5 weighted average.

Blend and grape source: 100% Riesling from our estate vineyards.

Appellation: VQA Beamsville Bench

Alcohol: 12.4%

pH: 3.06

Dosage: 5.0 g/L

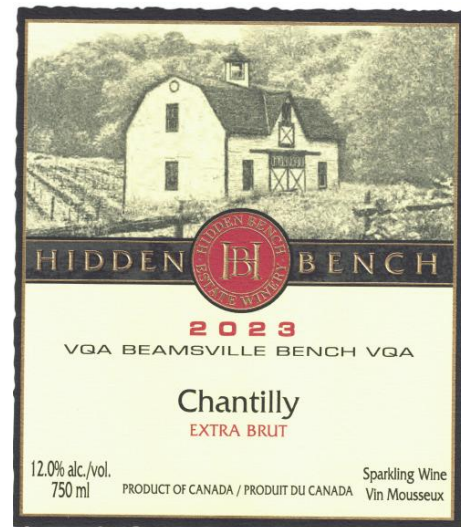
T.A. 7.80 g/L

Tirage Date: June 2024

Disgorge Date: February 2026

Time in Stainless Steel: 6 months

Tirage (time on lees): 20 months



THE GROWING SEASON

After a warm winter, the 2023 season began with moderate and dry temperatures, with first bud break reported on May 12th. This was followed by abnormally warm temperatures of between 25 and 32 degrees Celsius in late May and early June.

Flowering began around June 20th during a series of significant rain events, as well as hazy skies due to forest fires in Western Canada and Northern Quebec. Our Pinot Noir appeared to be the most affected variety with inconsistent fruit set, so not as much thinning was required in those blocks. The main challenge for our vineyard team was to maintain a healthy canopy while battling elevated disease pressure. With high humidity and above-average rainfall, it was noted that mildew would be a challenge in 2023. Unsettled cooler weather in July and August required extra work in the vineyard to keep the crop healthy.

As harvest approached, September and October saw extended periods of warm, dry weather, which allowed our healthy grapes to achieve optimal physiological ripeness with balanced flavours. This warm, dry period also permitted us to schedule our handpicking and sorting without any weather event pressures.

Across all varieties, our estate fruit reached exceptional levels of ripeness and concentration this year. However, cool nights during harvest meant we were also able to retain freshness and acidity in the fruit. It is still too early to tell, but we are quietly confident that the wines from 2023 will be among our top vintages produced to date.

WINEMAKER'S NOTES

The 2023 Chantilly is a traditional method sparkling wine, made from 100% Riesling. All the fruit for this wine is hand-picked and whole cluster pressed. Only the purest 500L/1000kg is kept for this *cuvée*. The juice is cold settled, then racked to stainless steel tanks for fermentation. Malolactic fermentation is blocked to preserve acidity. After 6 months of tank ageing, the wine is blended, and then the *tirage* (addition of sugar and yeast for secondary fermentation) was carried out in June 2024.

After 20 months in the bottle, on its spent lees, the bottles are riddled, disgorged, and then topped with the same wine. A 5g/L dosage is added at the time to add weight to the palate and help balance this Extra Brut sparkling wine.

TASTING NOTES

Opening with an expressive bouquet of blossom and fresh orchard fruit, layered with notes of peach, Meyer lemon rind, and a subtle hint of Peruvian groundcherry.

On the palate, it shows a beautiful weight through the mid-palate, offering vibrant flavours of key lime pie and lime sherbet. Bright acidity carries the wine through a long, lifted finish, where citrus and delicate floral notes linger. A balanced and aromatic expression, combining freshness with a textured, elegant profile. Pair with fresh ceviche or grilled shrimp.