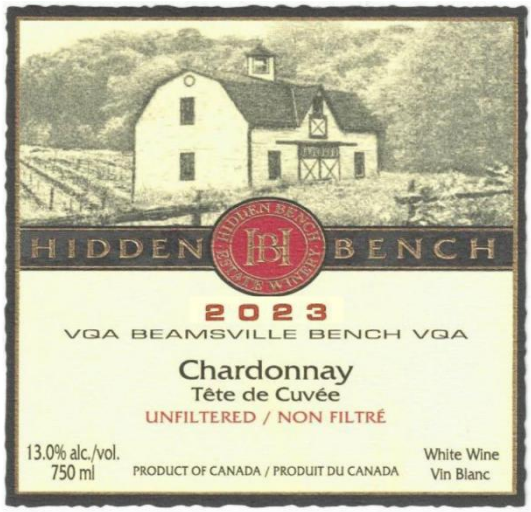
# 2023 TÊTE DE CUVÉE CHARDONNAY




## WINEMAKING DATA

**Harvest Dates:** October 25th to 29th , 2023
**Brix at harvest**: 22.6 weighted average
**Blend and grape source:** 100% organic and estate grown Chardonnay from the Rosomel and Locust Lane Vineyards.
**Appellation:** VQA Beamsville Bench
**Alcohol:** 13.8% **pH:** 3.52
**Residual Sugar:** <2 g/L **T.A**. 6.07g/L
**Bottling Date:** April 9th , 2025
**Oak regime:** 100% French Oak: 12% New, 11% 2nd fill, 22% 3rd fill and the balance neutral. Blended in July 2024 then returned to stainless steel barrels (75%) and neutral barriques (25%) for another 8 months before bottling in April 2025.
**Vine Age:** Planted 1976 to 1979 and 1998.
**Time in barrel:** 16 months
**Un-fined. Unfiltered.**
**Certified Organic by Pro-Cert.**

## WINEMAKER'S NOTES

The vines for the 2023 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, hand 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 for spontaneous fermentation. Barrel selections were made in the summer of 2024 for this iconic wine prior to blending and returning to a mix of oak and stainless barrels for an additional 8 months of élevage. The wine was bottled unfiltered, unfined in April 2025.

## TASTING

Sourced exclusively from vines planted in the late 1970s at the historic Rosomel Vineyard on the Beamsville Bench, the 2022 is another classic expression of our barrel-select, oak-aged Chardonnay. Aromas of buttermilk, Meyer citrus, mock orange, candied almond, hazelnuts, and cold butter. On the palate, flavours of white peach, mock orange, and lemon candy. Pair with chilled shrimp, lobster, crab, oysters, and other fresh shellfish.

## 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.

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