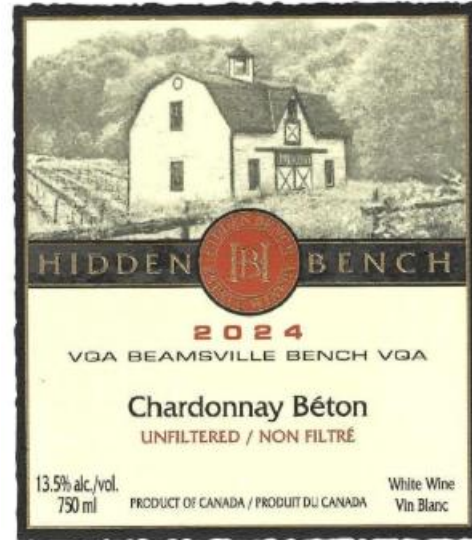




2024 CHARDONNAY BÉTON

WINEMAKING DATA

Harvest Date: September 21st and October 12th, 2024
Brix at harvest: 21.8 Weighted Average
Blend and grape source: 100% organic and estate-grown Chardonnay.
Appellation: VQA West Niagara
Alcohol: 13.5 **pH:** 3.44
Residual Sugar: < 2g/L **T.A.** 6.35g/L
Ageing: Fermented and aged in concrete for 10 months, followed by 8 months in stainless steel tanks.
Bottling Date: April 8th, 2026
Certified Organic by Procert.



THE GROWING SEASON

2024 began with a pre-bud break frost event that impacted bud survival. Spring provided ample moisture with cooler temperatures, and bud break occurred between May 2nd and May 8th. This was followed by warmer temperatures from late May through June.

Flowering occurred around June 17th alongside significant rain events. Chardonnay and Riesling were the most affected varieties at fruit set, and not as much thinning was required in those blocks of this vintage. The main challenge for our Vineyard team was to manage a healthy canopy while battling elevated disease pressure. With high humidity and above average rainfall, fungal disease proved to be a challenge for the season. Unsettled weather in July and August required extra work in the vineyard to stay ahead of disease pressure and keep the crop healthy. The first signs of véraison were seen on August 5th.

As harvest approached, September and October saw periods of good, dry weather, with some showers mixed in, which meant the timing of our picking decisions was key to being able to harvest when physiological ripeness and flavour were best balanced. Harvest started on September 5th, with grapes sparkling, and our first table wine grapes were picked on September 20th.

Across all varieties, our estate fruit reached exceptional levels of ripeness and concentration this year. However, cool nights at 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 2024 will be among our top vintages produced to date.



WINEMAKER'S NOTES

The grapes for our Chardonnay Béton were handpicked, hand-sorted and gently whole bunch pressed. The juice was then left to settle at 5°C for 24 hours prior to racking and then warmed up to 16°C and transferred to concrete. Fermentation occurred naturally with indigenous yeasts exclusively in our concrete fermenters. This unique wine was racked off fermented lees in August 2025 and aged in a stainless-steel tank for a further 8 months prior to bottling in April 2026.

TASTING

Pale gold in colour, the wine has an exuberant and aromatic nose of Meyer lemon zest, fresh yellow apples, oyster shell and Parmesan rind. On the palate, the wine is lively and bright, with layered orchard fruit and zesty flavours, a crunchy Asian pair, and a distinctive wet stone salinity characteristic. The wine is textural and broad on the palate from aging in concrete, with a long finish. Drink this wine young, paired with Dungeness crab cakes covered in citrus aioli.