

# LIGHTHALL vineyards 2020 Chardonnay

Vintage: **2020**

Grape Variety: **Chardonnay**

Appellation: **VQA Prince Edward County VQA**

Harvest Dates: **Oct. 1<sup>st</sup>**

ABV: **12.8%**

pH: **3.35**

R/S: **<3.0 g/L**

Cellaring Recommendation: **2022 - 2027**

**91 Points** – *John Szabo, WineAlign*



## Vinification:

Fruit is hand harvested and pressed whole cluster into tank. Clear juice was racked and co-inoculated with fermentation yeast and malolactic cultures, before we transferred 1/3 of the volume into 500L French oak barrels for fermentation and aging, with the rest remaining in stainless steel. A combination of new and 2nd use barrels were selected for balanced oak flavour, with room for a little more than usual given the fantastic ripeness of the vintage. This wine was aged for 12 months in both tank and barrel with battonage happening once per month to help add rich texture and mouthfeel. The wine was then blended back together in tank, cold-stabilized, and filtered with 0.2 micron cross-flow prior to bottling.

## Romance & Tasting Notes:

The rich, oak-driven notes of smoked butter, vanilla, and caramel make this ripe vintage well set up for aging potential. Fresh lemon, golden delicious apple, and flinty mineral notes bring balance and a familiarity of classic County terroir.

## Suggested Food Pairings:

Our Phillipston Road (Manchego-style) cheese is literally made for this wine. Rich, salty, and nutty, it makes a perfect match. Coquilles St. Jaques, Oysters Rockefeller, halibut, spaghetti cacio e pepe, zucchini ravioli with grated lemon zest, butter poached cod, and chicken with a cream sauce are all wonderful pairings.