

## 2024 UNOAKED CHARDONNAY

### VQA NIAGARA PENINSULA

LCBO #326975  
UPC 689076790048  
SCC 10689076790045

AGING: 7 MONTHS  
ALCOHOL: 13.5% ABV  
STYLE: LIGHT AND CRISP

STORAGE: STAINLESS STEEL  
SUGAR CONTENT: 2.0 G/L  
CASES PRODUCED: 4100

*Kacaba Vineyards has been practicing sustainability for many years, and in 2024, the decision was made to become Sustainable Winegrowing Certified. All vineyard fruit for the "Sustainable Select Series" Unoaked Chardonnay was organically farmed from SWO vineyards. Beginning with the 2025 vintage, Kacaba Vineyards and Winery can include this certification on our packaging. Going forward, Kacaba Vineyards aims to work with growers who are SWO certified whenever possible.*

#### WINEMAKER NOTES:

Kacaba's Winemaker Chris Robinson produces this style of chardonnay to best represent the varietal character. Choosing not to use any oak influence whatsoever ensures that nothing will hide the true nature of this wine. Kacaba's philosophy regarding this wine is to maintain the purity of the aromatics and refreshing character. The Chardonnay was sourced from six SWO and one organically-farmed vineyards. Two located on the sandy soils of Four-Mile Creek, N-O-T-L, providing stone fruit and tropical flavours. The other four vineyards located in Lincoln Lakeshore, where the clay loam provide the crisp, acidic backbone. All fruit for this wine was harvested between October 2nd and 7th of 2024, and includes 24% chardonnay musque. All blocks were vinified separately, using different select yeast strains. Fermentation was conducted at cool temperatures to capture sweet fruit flavours and keep the aromatics fresh. The wine was fermented to full dryness and allowed to come to a stop naturally after 20 days, by dropping the temperatures to -3C. This wine was then aged for 6 months on fine lees in stainless steel tank, until filtered and bottled in June 2025.

#### TASTING NOTES:

Stainless steel fermentation and aging produce lively notes of poached pear, fuji apple and jasmine with hints of fresh baked brioche. Chardonnay Musque lifts the intense aromatics and help round out the mineral citrus finish. Soft mouthfeel and balanced acidity invite for another sip.

#### FOOD PAIRING:

An aromatic white for all occasions, and vegan-friendly. Try as a delicious aperitif on its own or match with mushroom risotto, roast chicken, lighter seafood and caprese salads. This wine especially pops with fresh or dried garden herbs such as basil and thyme.



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CHARDONNAY  
RETAIL 16.95 PER BOTTLE