

# CLOSSON CHASE



## 2021 THE BROCK CHARDONNAY

\$24.95 / 750ML | VINTAGES#: 20899

### WINEMAKING

Destemmed and whole berry pressed. 50% fermented in stainless steel and 50% fermented in French oak barrels. Barrel-fermented wine went through full malolactic fermentation, with no malo on the stainless steel portion. Certified vegan by VegeCert.

### TASTING NOTES

Bright, fresh tree fruit greet the nose with floral and stone characteristics filling in the background. More white tree fruit, spice, and caramel tones from the barrel fill in the palate. All flavours are matched with beautiful, balanced acidity. The finish is bright and refreshing, with nice length.

### FOOD PAIRINGS

Porchetta with roasted potatoes and grilled vegetables. Mushroom risotto. Grilled cheese made with caramelized onions and cow's milk 3-year old cheddar.

<b>VINEYARD</b>	100% KJ WATSON
<b>HARVEST</b>	OCT 4, 2021
<b>YIELD</b>	4.1 TONNES / ACRE
<b>BRIX</b>	20.0
<b>PH</b>	3.30
<b>RESIDUAL SUGAR</b>	<3 G/L
<b>ALCOHOL</b>	12.0%
<b>BOTTLING DATE</b>	MAR 20, 2023
<b>CELLAR POTENTIAL</b>	1-3 YEARS
<b>PRODUCTION</b>	1100 CASES

