



2021 STRATUS WHITE



VINTAGE REPORT

Defined by highly variable weather, 2021 was unpredictable from start to finish. The year started with warmer than average, January temperatures. Spring settled into predictably seasonal temperatures and generally dry conditions – a great start to the growing season. As the summer progressed, hot and dry conditions prevailed. Despite unexpected scattered rain and severe thunderstorms at the end of the month, extreme heat and drought were the predominant challenges faced in August. Unstable weather in the fall presented challenging harvest conditions. Rain and humidity at inopportune times required a strategic approach to picking grapes at their peak. Many of the red varieties were harvested at the tail end of November and in early December.

TASTING NOTE

An assemblage of 48% Chardonnay, 44% Sauvignon Blanc and 9% Semillon with a shimmering deep lemon hue. Instantly engaging nose with poached pear, pineapple, sweet lemon blossom, verbena, honey, and fresh thyme. On the palate, generous ripe fruit flavours combine with the balanced alcohol for a really voluptuous and generous mouthfeel. Harmonious and intriguing, this wine will only get better and more complex with time.

GRAPE VARIETIES

48% Chardonnay, 44%
Sauvignon Blanc, 8% Sémillon

VITICULTURE

Harvested September 30 -
November 24

APPELLATION

VQA Niagara-on-the-Lake

COOPERAGE

271 days in oak barrels

DATA AT BOTTLING

Alcohol: 13.2%
Residual Sugar: 0.4 g/L
pH: 3.47
Titratable Acidity: 5.3

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