



2019

## Stonebridge Chardonnay

**About this wine:** This wine is made from Chardonnay clones 95, 96, 548 and 76 of Stonebridge Estate vineyard. Only 38 barrels of Chardonnay were made from the Stonebridge Vineyard (Four Mile Creek) in 2019 and it was spread between three expressions (Estate, East Block, and West Block).

**Appellation:** VQA Four Mile Creek

**Vineyard:** Stonebridge Vineyard (Single Vineyard)

**Soil:** Deep lacustrine soils, rich in mineral deposits. Halton till.

**Grapes:** 100% Chardonnay

**Vinification:** The grapes were hand-harvested into small bins and kept clonally separate, then pressed and wild fermented in 33% new French Oak puncheons (500L) and barrels. The low-intervention, wild fermentation took 2 months to complete. Wine completed its malo-fermentation at its own pace during this time. This small batch was aged a total of 22 months in french oak barrels before bottling.

**Bottling Data:** Alc./vol 13.8%, pH 3.39, TA g/L 9.9, RS g/L 3.4

**Harvest Date:** October 10 2019 **Bottling Date:** September 10 2021

**Production:** 700 cases

**Retail Price:** \$50.00

**Tasting Notes:** It has a showy nose with Bosc pear, bergamot, lovely lemon cream, subtle butterscotch, toasted vanilla bean and elegant spice notes. It's rich and creamy on the palate with poached pear, yellow apple, citrus zest, toasted spices, a silky texture, slight note of ripe sweetness with length and finesse. Consume slightly chilled or at room temperature. Pair with uovo in raviolo with cream based sauces and crispy pancetta, or with grilled niagara peaches, stuffed with ricotta and wrapped in prosciutto.

