



2019
Stonebridge
Reserve West Chardonnay

About this wine: This wine was made from Chardonnay clones 96 and 548, hand picked from the west side of the Stonebridge Estate vineyard, Block 11. Both clones 96 and 548 have a smaller crop than other burgundian clones, producing rich wines with high, dry extract—such as alcohol content and overall body of the wine. Single Vineyard. Vegan Friendly.

Sub Appellation: VQA Four Mile Creek

Vineyard: Stonebridge Vineyard (Single Vineyard)

Soil: Red shale with a high silt and clay content. Rich with glacial sediment and Halton till.

Grapes: 100% Chardonnay (clones 96 & 548)

Vinification: The grapes were hand-harvested into small bins and kept clonally separate, then pressed and wild fermented in 33% new French Oak puncheons and barrels. With low winemaking intervention, wild fermentation took 2 months to complete. Wine completed malo-fermentation at its own pace during this time. This small batch was aged an additional 22 months in barrel before bottling. Only a small fraction of barrels (6) were selected for this reserve batch.

Bottling Data: Alc.Vol 13.8%, RS 5 g/l, pH 3.4, TA 9.8

Production: 193 cases

Harvest Date: Oct 15, 2019 **Bottling Date:** June 3, 2021

Retail Price: \$78.00

Tasting Notes: An elegant nose of saline minerality, fresh pear, golden apple, caramel and fully integrated and elegant spice notes. On the palate look for a mélange of ripe peaches and apricots with a hint of rich lemon curd. Overall this wine has a rich and textured frame, depth, persistence, and long lasting finish.

