



CHARDONNAY TRADITION 2020

Terroir and Viticulture:

This wine is grown on our Estate vineyard in the Lincoln Lakeshore VQA sub-appellation in Beamsville. An incredibly rich-yet-nuanced, terroir-based wine.

Each vineyard is cared for by hand, from pruning to hand-harvesting, and the vines are grown organically. No synthetic herbicides or insecticides are ever used.

Vintage:

2020 was a hot and mostly dry season with just the right amount of precipitation for established vineyards with moderate yields. There was little disease pressure- we almost made it look easy to grow grapes in Ontario!

Vinification:

After a short passage in a chilled tank to clear the juice, the must is barreled, and we let the tanks warm up, so that naturally-occurring indigenous yeast from the vineyard may slowly start the fermentation. We believe indigenous yeasts make the most complete, textured, complex wines. The wine then naturally goes through malolactic fermentation, usually by the spring following the harvest.

The wine is then patiently aged in selected French oak barrels (about twenty percent of which are new) for 16 to 18 months.

Tasting Notes:

The 2020 Chardonnay Tradition has an expressive nose with notes of lemon zest and green apple with undertones of crème brûlée. On the palate the wine reflects the nose with a fresh acidity that shifts to a creamy mouth-feel on the mid-palate, bringing depth to this lean style of chardonnay. This wine continues to round out through the finish with the subtlest hint of integrated oak spice from long élevage in predominantly neutral French oak barrels.

Winemaker: Kelly Mason

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