

## 2020 CHARDONNAY SIGNATURE



### **Terroir and Viticulture:**

This wine is grown in the Niagara Peninsula. 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:**

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 (mostly neutral) for 16 to 18 months.

### **Tasting Notes:**

Our Signature Chardonnay is approachable and meant to be enjoyed by the glass.

Gently oaked in predominantly neutral barrels for mouthfeel, this Chardonnay shows notes of golden delicious apple, bosc pear, and vanilla on the nose, which carries through to the mid-palate. This wine has great texture, balanced acidity, and a finish of brioche, meringue, and lemon zest. Tart-yet-refreshing, our Chardonnay Signature is great with food or fantastic on its own.

*\*Notes taken on January 24, 2023*

Winemaker: Kelly Mason

Founding Winemaker: Thomas Bachelder

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