



A GROWING TRADITION IN PRINCE EDWARD COUNTY

### WINE SPECS

Vintage	2021
Varietal	100% Chardonnay
Sugar (g/L)	2.0
Alcohol	12.5%
Brix at Harvest	20.3
Aging	15 months 30% new French oak, 30% tank
Vineyards	PEC
Production	275 cases

### FOOD PAIRINGS

- Crab & leek risotto
- Seared scallops with charred potato salad and lemon oil
- Mushroom & goat cheese ravioli
- Crisp skin salmon with tarragon brown butter
- Cheese - Brie, Swiss, Jack

### CELLARING TIPS

Enjoy now through 2027

## 2021 CATHARINE'S CHARDONNAY

### TASTING NOTES

#### DELICATE and NUANCED

Pale straw yellow in colour. The '21 vintage may be well characterized as an exercise in restraint. No sledgehammer wallop of oak here but rather a light-to-mid weight mouthful of subdued dry-edged orchard fruit ( orange/ pomelo ), white floral notes, a semblance of baked lemon tart interwoven with distinctive Prince Edward County minerality and the discreet murmur of oak spice.

D'une couleur jaune pâle, notre millésime 21 développe des arômes d'agrumes (orange et pomelo) et de fleurs blanches. En bouche des saveurs de pamplemousse et de tarte au citron avec une élégante minéralité et une touche discrète d'épices.

### REVIEW:



#### National Wine Awards of Canada

Average final score from judges at the 2023 National Wine Awards of Canada. Tasted blind June 2023.



#### DJ Kearney

A striking chardonnay with leesy, toasty aromas preceding plentiful ripe fruit - lemon, apple, peach. Richness countered with succulent acidity, sweet oak and overall very nice line and length. Tasted blind NWACs 2023.



92



91

# \$35