

Chardonnay 2021 Barrel Select

VQA Lincoln Lakeshore

Harvest Date: October 24

Brix at harvest: 22

pH: 3.42

TA: 6.34

Production: 1200 bottle

Follow a fairly normal winter spring seemed to arrive quite quickly at the end of March. Through April we had warm sunny days which encouraged bud break a few days earlier than normal. May was relatively dry with some optimal rains gave us a great start to the growing season. Summer moved along with long dry spells and hot conditions. right through until the beginning of September. Things were looking great with really good flavours in the grapes and harvest looked to be getting close. Then came the rains and humidity which caused some concerns with disease pressure and having to work around some not so great conditions for harvest. However, I think by the time harvest was all in the flavours were great and the wines were nicely balanced.

Grapes were hand harvested in great condition from a small block of old vine in the Lincoln Lakeshore appellation, vineyards are very close to the shores of Lake Ontario which gives a longer growing season with cooler temperatures due the closeness of the lake. The grapes were whole berry pressed and the juice was settled before being transferred to 3<sup>rd</sup> fill French oak barrels for fermentation. The wine was fermented at cool temperatures using a selected yeast. Malolactic ferment was completed in barrel and giving the wine a soft, round and rich texture. The finished wine was left to rest on its lees with minimal stirring for 17 months before racking to stainless steel tank. The wine was lightly filtered before bottling.

Tasting notes:

The wine has beautiful aromas of bosc pear with some white peach and pineapple and a light floral note of white lily. There is a soft, rich texture with good mid palate weight and finishes with a great balance of citrus flavours giving it a freshness along with some spicy oak notes.

Retail price: \$26.00 (Includes deposit)