

2020 County Chardonnay Unfiltered



Alcohol: 13.2%

Residual Sugar: less than 3g/L

Total Acidity: 5.0g/L

Free SO₂: <6mg/L

Total SO₂: 33mg/L

Retail Price: \$59.20

VQA Prince Edward County

Cellar Notes:

The wine was fermented using natural yeasts and aged for 18 months in large format 500L French oak barrels. Racked after 18 months on the fine lees, settled in tank for two months. Bottled unfiltered, unfinned, and with almost no sulphur.

Tasting Notes:

This wine has all the hallmarks of a great complex white Burgundy. Amazing minerality, mouthwatering acidity, and incredible length. Drink it with scallops or lobster all day long. Wonderful with pastas in a cream based sauce as well, or drink with fresh, crisp East Coast oysters.

This wine really exhibits our adage "we spend a lot of money on our oak program for our wines to not taste like oak." We love making Chardonnay for all those who don't like rich, over-oaked New World Chardonnays.

"Front-loaded with reductive, sulphidic complexity. Melon, lemon, baked apple, flint, smoke, chalk, floral – really extraordinary. If the comparison must be made with burgundy, then this is in the Coche-Dury mode, and would convert any Francophile, I'm sure."

17.5

-Richard Hemming MW, JancisRobinson.com (December 2022)

Normar Hardie

