2021 Calcaire



Residual Sugar: less than 3g/L

Total Acidity: 7g/L

Free SO2: 10mg/L

Total SO2: 32mg/L

VQA Ontario

Cellar notes:

Full lees fermentation of our finest Ontario whites: Chardonnay, Pinot Gris, Riesling, Sauvignon Blanc and Gewürztraminer. Fermented and aged in stainless steel. The co-fermentation of the lees allows us to produce a remarkably well integrated blend (vs. the blending of already finished wines). Named Calcaire in homage to the calcareous limestone which provide the stony minerality in this wine.

Tasting Notes:

Lively notes of passionfruit and fresh white flower give way to a richness in the palate without straying far from the focused minerality which is the backbone of this wine. A perfect refresher for spring and summer, Calcaire will really sing with its perfect

match-shellfish.



Vornar Hardie

