



2021 CHARDONNAY

VQA Appellation:	Niagara Escarpment
Composition:	100% Chardonnay
Harvest Date:	October 1, 2021
Harvest Brix:	20.1
Bottling pH:	3.43
Bottling Total Acidity:	5.29 g/L
Residual Sugar:	<2.0 g/L
Alcohol:	12.0%
Fermentation Type:	Non-selected yeast
Maturation:	18 months in neutral oak, 4 months stainless steel
Vessel type:	100% neutral French oak foudre
Fining:	None
Filtration:	None
Production:	220 (750mL x 12)
UPC	628318003010
SCC:	10628318003017

Winemaking Notes: The 2021 Chardonnay was hand harvested on October 1, 2021 from Blackjack Vineyard and Renaceau Vineyard. The grapes were carefully sorted and gently pressed as whole clusters and the juice was settled naturally in stainless steel tank. After clarification, the juice was racked into neutral French oak foudres for fermentation and aging. After 18 months of aging, the wine was transferred into stainless steel for natural clarification in April of 2023. The 2021 Chardonnay was bottled on June 27, 2023 without fining or filtration on it's natural lees.