

2020 EXCLAMATION CHARDONNAY VIOGNIER



Exclamation Series

In 2006, Pillitteri Estates Winery's founders Gary and Lena Pillitteri commissioned the creation of the 23 stainless steel chairs which now hang on the walls of our barrel cellar. The chairs symbolically tell the story of the past, present and future of the Pillitteri family, and add a "new world" element our barrel cellar's old-world ambiance. Exclamation wines come only from grapes grown in the best vintage years. These wines are exemplary of the commitment that Pillitteri has made to producing world-class wine. These wines are hand-selected by our Winemaker, Aleksandar Kolundzic as his personal favourites and are treated as such by him during their production.

Vintage

2020 was a vintage for the ages (in more ways than one). The spring started off unseasonably warm and just got hotter as summer came. There was little rainfall and extended periods of perfect growing weather. In the fall the season was extended by warm weather right until the end of October. Look for some of the best wines Niagara has ever produced from this vintage.

Terroir

Appellation: VQA Niagara-on-the-Lake
Soil: Queenston red shale, with high deposits of clay, sand and silt.
Climate: Lake effect macroclimate allows for greater differences between daytime and night time temperatures.
Topography: Gentle slope towards Lake Ontario allows for maximum and uninterrupted sun exposure, as well as optimal airflow conditions, courtesy of the Niagara Escarpment.

Viticulture

Trellising: Pendelbogen
Yield (tonnes): 2.5 tonnes/ acre (6 tonnes/ha)
Age of Vines: 20+ years

Winemaking

Blend: 77% Chardonnay, 23% Viognier
Brix at Harvest: 22.3
Harvest Date: October 12, 2020 (Chardonnay), October 19, 2020 (Viognier)
Fermentation: Fermented in oak barrels with malo-lactic fermentation taking place in about half of the barrels. It remained on lees with minimal battonage (stirring of the lees) throughout its aging.
Aging: 12 months in slightly used and neutral French Oak.
Production (cases): 640

Technical information

Alcohol:	12.5 % ABV	Glycerol: 5.6 g/L	SO ₂ (total): 140 mg/L
Residual Sugar:	2.2 g/L	(indicates body, < 5 = light, >10 = full)	Calories (per glass): 105
Total Acidity:	5.5 g/L	Total Polyphenols: 0.25 g/L	Calories (per bottle): 525
pH:	3.63	(incl. Resveratrol)	

PILLITTERI ESTATES Winery

Tasting Notes

This blend of Chardonnay and Viognier offers the perfect combination of intensity and overall balance between fruit and oak driven characteristics. The nose is loaded with yellow plum, apricot, white peach, and elderflower aromas, along with subtle complexities of toast and vanilla from barrel aging. On the palate, it's a fuller bodied white that has all the creaminess you'd expect from a barrel aged Chardonnay but delivered in a fresher package thanks to its crisp acidity, which also carries the wine's flavour over a very smooth, extended finish.

Cellar capacity: Now until 2028+

Service: 10-15° C (avoid serving too cold as it may mask some aromas and flavours)

Food Pairing:

- Roasted turkey
- Grilled chicken
- Crab legs
- Creamy soups
- Root vegetables (carrots, sweet potato, etc.)
- Salads with stone fruits (apricot, peach, etc.)

Availability

Winery/ Online (www.pillitteri.com)

