



ESTATE CHARDONNAY 2022

APPELLATION	ALCOHOL	BRIX AT HARVEST
Niagara Escarpment	13.0 %	20.1
VARIETAL/CLONE	TOTAL ACIDITY	RESIDUAL SUGAR
Chardonnay (95 & 96)	5.69 g/L	3.8 g/L
AVAILABILITY	LCBO RETAIL PRICE	CASES PRODUCED
Winery, Online	\$29.95	1000
LCBO Vintages #424507		



WINEMAKING

Hand picked and whole bunch pressed. No sulphur added at time of crushing. Barrel fermented and aged (10 months) in French Oak. 100% wild yeast and full malolactic fermentation.

TASTING NOTES

Beautiful intensity of tropical fruit, supported by integrated oak and toast notes. Palate is supple with lively citrus, stonefruit and cream flavours. Fresh acid balances the wine and leads to a crisp finish.

FACTS & SPECS

Fruit sourced from both Westcott Home Farm and Butlers' Grant.