



2023 Estate Chardonnay

Our **2023 Estate Chardonnay** shows a brilliant, pale straw color with shimmering hints of gold that catch the light beautifully, suggesting both youth and sophistication. The bouquet opens with enticing aromas of nectarine, intertwined with delicate floral notes of white blossom. Subtle hints of lemon zest, tropical fruits and a whisper of minerality evoke the cool, limestone-rich soils of Prince Edward County. As it breathes, gentle nuances of vanilla and lightly toasted almond emerge, indicative of careful French oak aging. On the palate, this Chardonnay is both elegant and vibrant. It offers a harmonious balance of fresh acidity and a creamy texture. Flavors of juicy citrus and stone fruits dominate, with layers of ripe peach and nectarine adding depth. Mid-palate, there are delightful notes of buttered brioche and a touch of honeyed hazelnut, leading to a well-rounded and complex profile. The finish is long and refreshing, marked by a persistent minerality and a delicate, lingering hint of butterscotch. It leaves a memorable impression of both finesse and richness, making it a quintessential expression of Prince Edward County's unique terroir.

Winemaking notes: Grapes were hand harvested October 5th starting in the early mornings before the heat of the day strikes. The cool grapes were gently whole cluster pressed to avoid bitter tannins from the skins and grape seeds. The cool, golden-green, free-run juice was then settled naturally in tank overnight before heading to French oak barrels and stainless steel for fermentation. The wine was then aged sur-lies in French oak with a full malolactic fermentation and lies stirring every second week for 10 months. This medium élevage time allow to keep the wine focus on a fruit profile. Then we gently filtered and bottle with care on site, at our state-of-the-art production facility.

Food pairings: Pan seared scallops, roasted chicken with herbs, creamy risotto

Serving Temperature: 10- 12 degrees Celsius

Production: 140 Cases

Availability: Online, Winery Retail and select restaurant accounts

Varieties: 100% Chardonnay

Clones: 95, 96, 548

Blocks: Big Bay and Hollow Ridge

Region: Prince Edward County

Wine Style: Dry

Closure: Cork

Oak: French Oak, 35% new oak

Malolactic Fermentation: full

Alcohol Content: 13.2%

pH: 3.58

Total Acidity: 5 g/L

Residual Sugars: <2 g/L

Ageing: Drink now through 2032