

## 2018 CHARDONNAY | VQA Niagara Peninsula

\$15.95 • 750 ml • 12 bt/cs • Extra Dry



<b>ABOUT THIS WINE</b>	It has long been known that Chardonnay finds its truest expression in cool climates with limestone-rich soils. This wine was crafted from selected sites in our region where hillside exposure, moderating breezes from Lake Ontario and limestone clays combine to deliver a freshness and vitality unique to the <i>terroir</i> of the Niagara Peninsula.	
<b>VINTAGE</b>	2018 was a warm vintage with ample precipitation and low yields. Chardonnay ripened fully, delivering supple wines with moderate acidity and excellent long-term ageing potential.	
<b>COMPOSITION</b>	<i>Varieties</i> 100% Chardonnay	<i>Estate Grown</i> 40%
<b>ORIGIN</b>	<i>Appellation</i> VQA Niagara Peninsula	<i>Sites</i> 70% Lincoln Lakeshore, 30% Beamsville Bench
<b>TOPOGRAPHY</b>	<i>Elevation</i> 80–155 m (260–510 ft)	<i>Slope/Exposure</i> 2–6% / NNW
<b>SOIL</b>	<i>Lincoln Lakeshore</i> Lacustrine clay-loam till composed of red shale, sandstone and limestone <i>Beamsville Bench</i> Stony clay till composed primarily of limestone mixed with sandstone and shale	
<b>HARVEST DATA</b>	<i>Dates</i> Sep 24–Oct 5 <i>Titratable Acidity</i> 7.7 g/L <i>Yield</i> 4.25 mt/ac (79 hl/ha)	<i>Sugar</i> 21.0° Brix <i>pH</i> 3.39
<b>VINIFICATION</b>	Fermented 95% in tank using selected yeasts and 5% in neutral 225L and 500L French oak barrels using indigenous yeasts; 5% malolactic fermentation overall; aged for 8 months <i>sur lie</i>	
<b>BOTTLING DATA</b>	<i>Date</i> Jul 2019 <i>Residual Sugar</i> < 2.0 g/l <i>pH</i> 3.59	<i>Alc/Vol</i> 13.0% <i>Titratable Acidity</i> 6.5 g/L <i>Production</i> 3,200 cs
<b>SENSORY PROFILE</b>	Pale straw in colour with a fragrant nose of ripe red apple, sage, vanilla bean and pastry over top nuances of grapefruit, honeysuckle and nutmeg. Dry and medium bodied, the palate is round and supple up front, leading to a tightly structured, stony mid-palate with hints of savoury herbs. Delicate acidity provides tension, carrying richly extracted citrus rind green apple flavours along with hints of fresh dairy long on the finish.	
<b>AGEABILITY</b>	Best consumed 2019 through 2022; will hold through at least 2024	
<b>FOOD PAIRINGS</b>	Poached salmon with cream sauce, pan-fried shellfish, Cornish hen, roasted chicken, pork with apples, quinoa-stuffed butternut squash	
<b>AVAILABILITY</b>	<b>Ontario</b> Winery, LCBO • 228551	