

2020 CHARDONNAY MUSQUÉ | VQA Beamsville Bench | Estate Grown

\$19.95 • 750 ml • 12 bt/cs • Extra Dry



ABOUT THIS WINE

Made from the unique Musqué clone of Chardonnay, this wine originates from our Cave Spring Vineyard, located on a hillside of the Niagara Escarpment overlooking Lake Ontario known as the Beamsville Bench. Along these gentle slopes, limestone-clay soil and moderating onshore breezes deliver a wine with the generous palate and spicy overtones that are the clone's hallmark.

VINTAGE

2020 was a warm, dry vintage with low-to-moderate yields and highly concentrated fruit. Chardonnay ripened early, delivering weighty, crisply structured wines with medium-to-long-term ageing potential.

COMPOSITION

Variety 100% Chardonnay Musqué
Estate Grown 100%

ORIGIN

Sub-Appellation VQA Beamsville Bench
Site Cave Spring Vineyard

TOPOGRAPHY

Elevation 125–155 m (410–510 ft) **Slope/Exposure** 3–6% NNW

SOIL

Stony clay till composed primarily of limestone and dolostone mixed with sandstone, shale and traces of granite and gneiss; soils overlie moraine and sandstone/shale bedrock; depth ranges from 4 to 8 m

VITICULTURE

Trellis 2-cane Guyot
Clone 77 **Density** 1,450/ac (3,600/ha)
Avg Vine Age 30 years

HARVEST DATA

Dates Sep 21, Nov 4
Titratable Acidity 7.7 g/L
Yield 2.7 mt/ac (50 hl/ha)

VINIFICATION

Skin contact for 16 hours prior to pressing; fermented 60% in stainless steel and 40% in neutral oak over 4 weeks; overall, 75% indigenous and 25% selected yeast fermentation; all lots aged *sur lie* for 7 months

BOTTLING DATA

Date July 2021
Residual Sugar < 2.0 g/L
pH 3.52 **Alc/Vol** 14.0%
Titratable Acidity 7.4 g/L
Production 685 cs

SENSORY PROFILE

Colour Light gold. **Nose** Concentrated, perfumed aromas of orange blossom, tangerine, vanilla bean and ginger, backed by notes of pear and allspice. **Palate** Dry, very full bodied and unctuous in texture; up front it is round and supple with lively acidity; the mid-palate is brawny and intense, with flavours of honeycomb, toasted almond and walnuts, balanced by a steely, lime-citrus tone; the finish is dry, broad and robust, with lengthy overtones of grapefruit peel, flax seed and menthol.

AGEABILITY

Best consumed 2022 through 2025; will hold through at least 2027

FOOD PAIRINGS

Root vegetable soups, fish paella, pan-roasted or grilled lemon chicken, halibut or sea bass, vegan pad thai, firm cow's or sheep's milk cheese

AVAILABILITY

Ontario Winery, Vintages • 3/19/2022 Vintages Release • 246579