

## Chardonnay 2018

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Varietal(s)	100% Chardonnay
Brix at Harvest	20.3°
Alcohol Content	12.5%
Residual Sugar	3 grams/Litre
Total Production	400 cases of 12



### TASTING NOTES

Fresh and fruity with notes of honeysuckle, wild flowers, dry hay and and lemon supported by a touch of vanilla from the oak. Medium-bodied on the palate with flavours of pineapple, yellow apple and creamed lemon honey. The finish is long with savoury notes refreshing the palate.

Serve chilled with rich seafood such as seared scallops with brown butter. Let the glass warm up a bit for further complexities to develop.

### WINEMAKING NOTES

The grapes for our Chardonnay 2018 come from select vineyards located in the Niagara Peninsula appellation. They were harvested in late September and immediately full-cluster pressed, then fermented and aged in French oak barrels of a variety of sizes (225L, 400L and 500L) and a variety of ages, averaging 10% new oak. After rigorous tasting, Jean-Pierre Colas decided on the final blend and bottled the wine in early July 2019 following light fining and filtration.

### VINTAGE NOTES

The winter of 2017/2018 was again mild, with an especially warm February, but a cool April with some snow and ice pushed bud-burst back for an average start to the growing season. Once the summer finally started it was hot and humid, with prolonged periods of extreme heat. Luckily rain started in September, perfect to refresh grapes destined for early picking such as Chardonnay, Pinot Noir and Gamay for sparkling and Pinot Gris and Chardonnay for whites. Unfortunately, the rain did not stop and there was some pressure to pick late ripening whites and early ripening reds before disease set in. Gamay, Pinot Noir, Riesling and Merlot had to be sorted in the vineyard and again on sorting tables in the winery to ensure only pristine bunches were kept. The rain finally subsided in late October so late-ripening varieties such as Cabernet Franc and Sauvignon were harvested in pristine condition. Overall yields were low with intense ripeness in most varieties. Early picked whites are crisp and full of flavour while later picked reds are full-bodied with ripe tannins. Wines will be drinking well on release or can cellar for the medium term.