



June's Vineyard Chardonnay 2019

Technical Information:

| | |
|------------------|------------------|
| Appellation | VQA Creek Shores |
| Vineyard(s) | June's Vineyard |
| Varietal(s) | 100% Chardonnay |
| Brix at Harvest | 20.8° |
| Alcohol Content | 12.5% |
| Residual Sugar | 3.2 grams/Litre |
| Total Production | 380 cases of 12 |



TASTING NOTES

Our 2019 June's Vineyard Chardonnay has a nose of lemon and honeysuckle with light notes of minerality. On the palate it is dry with refreshing acidity, citrus flavours and a creamy texture, and a savory, mineral-tinged finish. Extremely versatile, happily paired with everything from white fleshed fish and shell fish, to anything deep-fried as well as salads and lighter fare. Serve well chilled.

WINEMAKING NOTES

The Chardonnay from June's Vineyard has developed a consistent mineral-driven personality that is best coaxed out by careful manual harvesting, full bunch pressing and fermentation and aging in 100% stainless steel, with full malolactic fermentation. 2019 was a medium-sized harvest after rigorous selection in the vineyard and sorting table. Following fermentation, the wine was kept in contact with its fine lees for 6 months prior to bottling in spring 2020, following light fining and filtration.

VINTAGE NOTES

After a fairly cold winter, mild weather began in March but it was some time until real warm weather began, giving the growing season a slow and wet start. The summer was quite warm and allowed for full phenolic maturity in all varieties. Harvest started in the second week of September for sparkling and was quickly followed by early ripening whites such as Pinot Gris, followed by Chardonnay and Riesling at the end of September and early October. The temperatures were mild but a bit wet so Pinot Noir and Gamay were also harvested early October followed by Cabernet Franc in late October. There was a snow storm in mid November so yields were reduced on Cabernet Sauvignon which was harvested in late November. The quality of the grapes was very good to excellent with high acidity and concentrated flavours throughout the portfolio. Wines should have the capacity to age for the medium to long term.

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9
905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com