



June's Vineyard Chardonnay 2015

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	June's Vineyard
Varietal(s)	100% Chardonnay
Brix at Harvest	21.8
Alcohol Content	13%
Residual Sugar	3 grams/Litre
Total Production	354 cases of 12



TASTING NOTES

One of the most vibrant Chardonnays from June's Vineyard, the nose is bright with notes of citrus fruit and light minerality. The palate is dry with refreshing notes of lemon and cream. Drink now alongside a plate of freshly shucked oysters, delicate white-fleshed fish, or enjoy on its own as an aperitif.

WINEMAKING NOTES

Now in its sixth vintage, the Chardonnay from June's Vineyard has developed a consistent mineral-driven personality that is best coaxed out by careful manual harvesting and fermentation and aging in 100% stainless steel, with full malolactic fermentation. Similar to 2014, 2015 was also a small harvest, but the grapes were in perfect condition so no sorting was required prior to pressing. Following fermentation, the wine was kept in contact with its fine lees for 6 months prior to bottling in spring 2016.

VINTAGE NOTES

The winter of 2014/2015 can best be described as extreme with some of the coldest prolonged periods on record throughout the Niagara Peninsula, damaging buds across varieties leading to a naturally low yield for the 2015 vintage. The cold lasted well into early spring which led to a relatively late bud-burst. Luckily once the summer finally started it was warm, sunny and relatively dry. The beautiful weather lasted well into the fall, allowing for even ripening across all varieties. With the naturally low yields from the winter cold, the wines from the vintage show great concentration and varietal correctness, with typical Niagara acidity and freshness, leading to very high quality wines across the portfolio, though produced in extremely limited quantities.

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