

## Blanc de Blanc 2019

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	100% Chardonnay
Brix at Harvest	17.3°
Alcohol Content	12.5%
Residual Sugar	3 grams/Litre
Total Production	1115 cases of six, 36 magnums



### TASTING & FOOD NOTES

The nose is fresh with notes of starfruit, green apple, lemon, lime zest, mineral and light floral tones with notes of cream and lees. The mousse is fine with a rich, creamy mouthful, refreshing acidity and notes of green apple, key lime and wet stone. The finish is structured and refreshing with lingering minerality. Certainly perfect to drink now but will further develop complexities through short to medium term aging.

This wine is a perfect aperitif and will pair nicely with fresh shucked oysters, sushi and composed salads. Serve chilled at 5-8° C.

### WINEMAKING NOTES

Our 2019 Blanc de Blanc is made from our neighbor Lado Viseck's meticulously farmed vineyard as well as a selection of our favourite growers in Niagara-on-the-Lake. The fruit was hand-harvested in early September. Following harvest, the grapes were transferred gently into the press and the free run juice was captured separately to preserve the elegant profile. Primary fermentation was kept cool and in 100% stainless steel. Malolactic fermentation was suppressed to keep the fresh fruit character in the wine. The secondary fermentation took place in bottle and the wine was aged sur lattes for a minimum of 12 months. The wine was disgorged in summer 2021 with no dosage added, resulting in a classic Brut Nature.

### 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.