

June's Chardonnay 2021

Technical Information:

Appellation	VQA Ontario
Vineyard(s)	June's Vineyard
Varietal(s)	100% Chardonnay
Brix at Harvest	18.7°
Alcohol Content	12.0%
Residual Sugar	3.o grams/Litre
Total Production	350 cases of 12
Other Notes	Vegan-Friendly, Certified-sustainable



TASTING NOTES

Our 2021 June's Chardonnay is light straw in the glass. It is bursting with aromas of lemon zest and golden delicious apple with notes of fresh pottery and flowers. On the palate it is dry with refreshing acidity, a creamy texture and notes of lemon and apple. The finish is long and refreshing with lingering flavours of tart green apples.

Enjoy this Chardonnay with fresh oysters or a shaved fennel and apple salad.

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. 2021 was an ample harvest of beautiful fruit. Following fermentation, the wine was kept in contact with its fine lees for 6 months prior to bottling in summer 2021, following light fining and filtration.

VINTAGE NOTES

Late winter and early spring had higher than average temperatures leading to an early bud break on May 10th (one week earlier than last year). The high temperatures continued through spring leading to rapid canopy development, flowering and fruit set. The heat continued through the summer with just enough rain to refresh the vines. Harvest began in late August with Chardonnay for sparkling. After a two week break due to excessive rain, harvest continued throughout late September and early October with aromatic whites and lighter reds. Harvest continued throughout October and November with later ripening reds, ending with Cabernet Sauvignon in late November. Overall, yields were moderate due to thorough sorting and preventative management. Wines should be drunk on release or cellared for the medium-term.