



June's Chardonnay 2023

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Vineyards
Varietal(s)	100% Chardonnay
Brix at Harvest	21.7
Alcohol Content	13%
Residual Sugar	2.0 grams/Litre
Total Production	550 cases of 12
Other Notes	Vegan- Friendly



TASTING NOTES

The 2023 June's Chardonnay is rich and bursting with aromas of fresh lemon, cream and golden delicious pear with notes of wildflowers and stoney minerality. On the palate it is dry with refreshing acidity, a rich, creamy texture and flavours of ripe stone fruit, lemon dough, mango and lemon cream, wet clay, chalky and stoney mineral finish.

Enjoy this Chardonnay with fresh oysters, shellfish, white fish with cream sauce and mushroom dishes.

WINEMAKING NOTES

This Chardonnay is from young vines in select Niagara-on-the-Lake Vineyards. It was aged in 100% stainless steel, with full malolactic fermentation.

Following fermentation, the wine was kept in contact with its fine lees for six months followed by light fining and filtration before bottling in early summer 2024.

VINTAGE NOTES

A mild winter, accompanied by warmer-than-average temperatures, led to an early start to the growing season in 2023 (Bud break recorded May 5th). Conditions throughout the spring and summer were highly variable, and a mix of extreme heat and cool spells with intermittent and isolated heavy rains caused a wide range of fruit maturity among most varieties. This led to a slightly delayed start to the 2023 harvest (3rd week of September. Two weeks later than 2022). Once harvest began, conditions were near perfect: mostly dry, warm days and cool nights with little precipitation. The first grapes to come into the cellar were Chardonnay for sparkling. Followed by aromatic whites and lighter reds such as Riesling and Gamay from late September through mid-October. Later ripening reds such as Cabernet Sauvignon and Cabernet Franc were harvested mid to late November concluding harvest. Overall quality was good to excellent, with yields ranging greatly from varietal to varietal. Wines should have the capacity to age for the medium to long term.

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