



Harvest Specifications

Grape variety	Harvest Dates	Brix	Titrateable Acidity g/L	pH
Chardonnay	Sept 27, 28	22.1°	8.0	3.34

Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
13.8%	6.5	3.61	<2.0 g/L	306 cases

The marvelous 2020 growing season and harvest was nearly perfect in all vine-related respects in Niagara. Wines that practically made themselves with perfect balance and proportions.

Although blending and creation of happy symbiotic wines from several varieties is a clear desire for us, let there be no denying the stand-alone qualities of Chardonnay and I would add – especially from top Niagara vineyards like this one. I once made a presentation to a group of expert wine people, that Chardonnay is the grape variety most parallel to chicken. In fact, I opened by stating “Chardonnay is more or less like chicken”. Not so much because each are both ubiquitous around the world and both can be delicious – AND especially delicious together ... Sure that’s true. But just as chicken can be a vehicle to deliver such varied experiences – from the banal to the exquisitely beautiful and so many distinctive versions of excellence, so too, Chardonnay can be that “platform”. The oceans of ordinary Chardonnay made in every temperate region of the world – making it the world’s largest volume white varietal wine, these ‘rubber chicken-Chardonnays’ won’t be discussed further. But the ways that cool climate Chardonnay and in particular Niagara’s Chardonnays can be great, let’s explore that...

Just speaking of table wines for now, and not too much of the brilliant facets that Chardonnay shows as a local sparkling wine, we can talk more now about the dry, still table wines derived from this grape. From steely, mineral-to-the-bone bracers to multi-layered, rich, and texturally swirled wines that seem to call up the pears, peaches and apples that Niagara would have grown on the same soils in past years – We make great Chardonnays here in Niagara. We truly have a gift given to us to share here. There are

winemaking methods that allow for these variations of course. The tools and methods include French oak (only about 8% new), long and cooler barrel fermentation, full malo-lactic fermentation, and 10 months on lees, in barrel. For this wine, I was going for full-luscious Louth orchard fruit with a stony middle, a lengthening trail of buttered almonds and a framing of vanilla, toast and light florality. ... I think that's what we've got with the genie that was the 2020 harvest, granting us winemakers all 3 wishes.

So, in addition to growing some fantastic Chardonnay on our estate vineyards at Wending Home, we also raise some great chickens that free-range and make lovely eggs.