



Harvest Specifications

| Grape variety | Harvest Dates | Brix | Titrateable Acidity g/L | pH |
|---------------|---------------|-------|-------------------------|------|
| Chardonnay | Oct 11 | 21.2° | 6.0 | 3.41 |

Wine Analysis

| Alcohol %vol. | Titrateable Acidity g/L | pH | Residual Sugar g/L | Production |
|---------------|-------------------------|------|--------------------|------------|
| 13.0% | 5.9 | 3.56 | <2.0 g/L | 156 cases |

The 2021 growing season was very beautiful indeed, ... until September rolled around. The harvest time was not the dream that 2020 had been but earlier varieties were less affected and Chardonnay is an early to mid-season ripening variety. When wet weather looms, this means is that the grapes must dictate when harvest occurs and it is almost always a bit sooner than the winemaker would prefer because ripeness may be slightly less and fungal rot infestations may creep in. Therefore, waiting as late as is feasible to achieve the desired ripeness means that hand harvest and substantial sorting to eliminate rot are essential to assure quality. These are tense days for winemakers and growers. Winemakers in Niagara soon become experts at navigating these situations to achieve the best wines possible because vintage conditions are not consistent or predictable – So winemakers must be quick, decisive and sometimes make compromises on conventional perfection. This 2021 Chardonnay is a wine from this kind of vintage. But despite the challenges, there is no compromise found in the glass, this wine is a stellar Chardonnay.

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 (16% new), long and cooler barrel fermentation, full malo-lactic fermentation, and a long and restful 18 months on lees, in barrel. For this wine, I knew that the vintage had dictated a slightly leaner style than the 2020, but was also more vibrant in its fruit. Mineral stone comes to the fore in the mid-palate with a strength and a finish of clean fruit, fresh bread and clean, bright acidity. ... We think you'll find it mouthwatering.