



Harvest Specifications

Grape variety	Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Auxerrois	Oct 3	20.1	5.9	3.45	85.4
Riesling	Oct 12, 2024	18.5	7.8	3.03	7.3%
Gewurztraminer	Oct 18	22.4	7.6	3.42	7.3%

Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
12.0%	6.3	3.48	<2.0	82 cases

Auxerrois (pronounced either “awk-ser-WAH” or “oh-ser-WAH”) is a naturally occurring crossing of Pinot Noir and Gouais Blanc and is named after the town of Auxerre in Burgundy, France. Chardonnay shares confirmed parentage and is certainly also a notable Burgundy variety. So, these are sibling grape varieties. These facts may lead one to think that it is a similar grape and wine to Chardonnay. It isn’t really that similar. You might be correct if you think of Auxerrois as the less flamboyant, less famous, and yet deliciously elegant sister to Chardonnay.

Although all clues lead to a home in Burgundy, it is further North in Alsace that Auxerrois is most likely to be found. But to add confusion, In Alsace Pinot Blanc (a completely distinct grape variety) is used as an authorized/legal name/label for Auxerrois, and yet the region also grows Pinot Blanc (the ‘real’ one). So if you buy a bottle of Pinot Blanc from Alsace, France, it may be one or the other variety or a blend of the two.

Well what about the grape and the wine? It is a fairly early ripening mild grape with subtle fruit characteristics. Somewhat prone to botrytis, I have seen it develop a bit of “noble rot” in the past few years which can certainly add to the wine’s fruit profile and attractiveness. Found in a few other

vineyards of Niagara, Auxerrois is another of the varieties that I call off-Broadway for its appealing yet less sought after label.

The aromatics of Auxerrois are like fresh laundry, fine herbs, apple, pear and a subtle fresh almond note. On the palate it is fresh yet also gentle and evenly textured to a mineral finish.

The wine is very happy to play the role of complementary accompanist in a meal with fish, salads, mild/soft cheeses or poultry with herbs. I also see this as an ideal oyster with a small squeeze of lemon kind of wine (though sadly I have been allergic to oysters for more than 20 years).

Now the bad news. The Auxerrois in the Wending Home vineyard was planted in the mid-1990s but suffered during the intervening 30 years. With many missing and damaged vines due to combined effects of harsh winters and age, we decided to uproot this variety in 2024. We replanted with Viognier.

So this 2023 vintage is the first and the last release of Auxerrois from Wending Home, we hope that you enjoy it!