



### Harvest Specifications

Grape variety	Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Chardonnay	Oct 17	21.5	7.4	3.42	100%

### Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
13.6%	6.2	3.62	<2.0 g/L	88 cases

2023 was a year of recovery ... Just as it was for many of us due to Covid 19. Although the vineyards did not suffer from Covid, they did suffer from several very cold nights in the winter of 2022. As a result, the crop in 2022 was non-existent, luckily the vines survived but the fruiting buds were lost that year. In 2023, the vines recovered but yielded a smaller crop than usual. As these things often go, a light crop meant a high-quality crop resulting in delicious wine.

Our Estate in the Creek Shores sub-appellation of the Niagara Peninsula is planted to 11 grape varieties, but Chardonnay is the largest planting and has consistently given us distinctive wines of excellent intensity and minerality.

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 (all ‘experienced’ oak, none was new), long and cooler barrel fermentation, full malo-lactic fermentation, and 18 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 this 2023 vintage.

