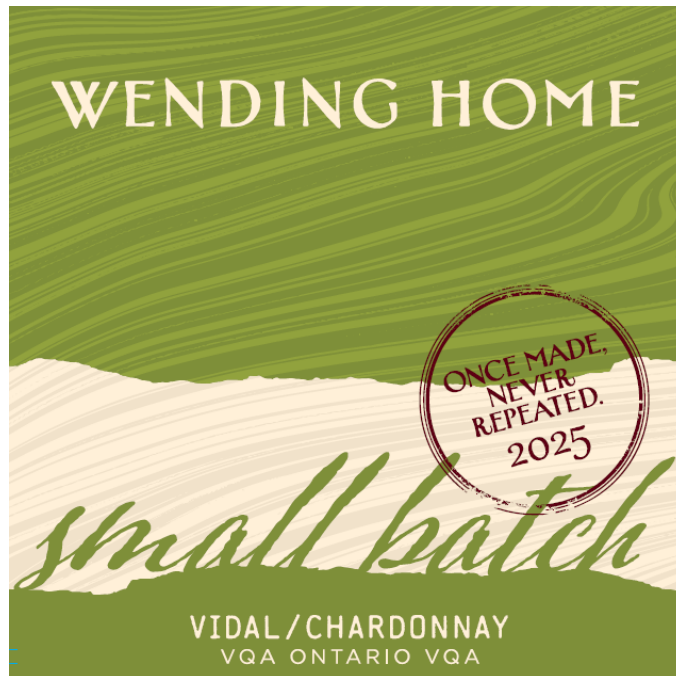




Harvest Specifications

Grape variety	Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Vidal	October 9	22.3	6.8	3.28	48
Chardonnay	October 9	22.6	7.8	3.42	42
Riesling	October 10	20.4	8.3	3.05	5
Ehrenfelser	September 19	19.7	7.7	3.32	5

Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
13.0%	6.0	3.65	<2g/L	189

Small Batch Wines

Our Wending Home Small Batch wines are made for the moment ...

Crafted in small batches, these wines invite you to explore a truly singular wine experience—one that may never be repeated. Each release is shaped by the land, the season, and the serendipity of the moment.

We invite you to embrace the unexpected. Open each bottle with curiosity, share it with good company, and savour it knowing this singular expression of time and place will never exist again. When the bottle is empty, its story lives on in the memories made around your table.

Vidal/Chardonnay, Two for Once?

Our 'go with the flow' mindset embraces fortunate flukes. Here, these two primary grape varieties were accidentally harvested together. Hence the moniker of a twofer-in one bottle or glass. Some things, when done, can't be undone. With just a little bit of added citrusy Riesling and floral Ehrenfelser, this wine is both tropically fruity and full. No oak and extended lees contact provide vibrancy with rich complexity.

Although this blend happened by chance, fortuitously, we saw the silver lining and made a winner – the wine received a Silver medal at the 2026 WineAlign National Wine Awards of Canada. It's crisp, flavourful and refreshing, an easy-drinking wine that is made for patios and poolsides, but delivers ideally with lighter fare including delicate fish: like pickerel or herb crusted cod, ... Ah that's a perfect sipping match!