



2021 STRATUS CHARDONNAY



VINTAGE REPORT

Defined by highly variable weather, 2021 was unpredictable from start to finish. The year started with warmer than average, January temperatures. Spring settled into predictably seasonal temperatures and generally dry conditions – a great start to the growing season. As the summer progressed, hot and dry conditions prevailed. Despite unexpected scattered rain and severe thunderstorms at the end of the month, extreme heat and drought were the predominant challenges faced in August. Unstable weather in the fall presented challenging harvest conditions. Rain and humidity at inopportune times required a strategic approach to picking grapes at their peak. Many of the red varieties were harvested at the tail end of November and in early December.

TASTING NOTE

Luminescent yellow. Youthful fruit intensity with lemon oil, wet stone, hazelnut, gingersnap, with subtle fresh cream and white freesia. A wonderful Northern Lights like ebb and flow of aromas as the wine warms and opens in the glass. Succulent acidity arrives immediately on impact without excess edginess as it's surrounded by a satisfying richness of concentrated ripe pear, baked apple, warm butter, and delicate wood spice. Gorgeous balance and plenty of complexity showing right now. Deliciously attractive but certain to open up and unveil additional depth and breath after 18-36 months.

GRAPE VARIETIES

Chardonnay

VITICULTURE

Harvested September 18th

APPELLATION

VQA Niagara-on-the-Lake

COOPERAGE

318 days in French oak,
neutral barrels

DATA AT BOTTLING

Alcohol: 13.2%

Residual Sugar: 1.2 g/L

pH: 3.49

Titrateable Acidity: 5.2

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