



Technical Notes:

Residual Sugar:	4.6 g/L
Alcohol/volume:	13.0 %
Brix at Harvest:	20
Total Acidity:	8 g/L
Aging in Oak:	24 months (30%)
Release Date:	October 2022
Ageability:	4 to 6 years

2021 Chardonnay

VQA DESIGNATION ~Niagara River~

Roberto DiDomenico Winemaker's Notes:

Plants came out of dormancy early in spring, leading to vines getting a jump start on the season. There was an optimism in late-August that the crop would match, if not exceed, that of the previous year. But a warm and wet September caused a delay in grapes maturing and shortened an already challenging harvest. The fermentation lasted a typical 10 days and the wine underwent 100% malolactic conversion. It was aged in a mix of stainless steel and oak barriques. The final cuvée consisted of 70% stainless aged and 30% barriques aged.

Tasting Notes and Food Pairings:

This medium-bodied white wine offers aromas and flavours of apple and pear with hints of Meyer lemon. Also notes of toasted hazelnut and vanilla, due to some ageing in oak barrique. A food friendly, versatile wine that will pair well with hot smoked salmon, hazelnut crusted chicken and country pâté with pistachio. Also exceptional with creamy angel hair pasta with sage, shrimp and fresh parmesan.

ChooseLove