



# REIF ESTATE

## WINERY



### Technical Notes:

Residual Sugar:	6.5 g/L
Alcohol/volume:	12.5 %
Brix at Harvest:	21°
Total Acidity:	6.4 g/L
Aging in Oak:	6 months
Release Date:	August 2024
Ageability:	4 to 6 years

## 2023 CHOOSE LOVE CHARDONNAY

VQA DESIGNATION ~Niagara Peninsula

### Winemaker's Notes:

While the season began with a wet cool spring, summer brought typical temperatures across Ontario. July was warm and sunny with intense heat waves and high humidity. Early-ripening grape varieties escaped the wild weather of late fall. The fermentation lasted a typical 10 days and was aged in a mix of stainless steel and oak barriques.

### 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.