

# 2016 Canadian Oak Chardonnay



**Appellation:** VQA Niagara Peninsula

**Soils:** heavy clay **Vine density:** 1200/acre

**Varietals:** Chardonnay

**Winemaker:** David Johnson

**Dates Picked:** Sept 27 and Oct 12, 2016

**Handling:** Fruit was machine harvested, crushed, de-stemmed and pressed into Canadian Oak barrels to ferment wild.

**Fermentation:** Fermented with natural indigenous yeast to the local vineyard and surrounding areas.

**Blend:** 100 % Chardonnay

**Bottling date:** September 11<sup>th</sup>, 2017

**Total Production:** 353 cases

**Wine analysis at bottling:**

pH 3.60; 12.0% alc./vol; TA 6.0 g/L; R.S. 3 g/L

**Cellaring potential:** 2-4 years

**Retail Price:** \$21.95 **Licensee Price:** \$18.53

**Availability:** Winery retail store- SOLD OUT; LCBO/Vintages (# 149302) limited release on: Feb 3, 2018 & Sept 29, 2018

**Wine reviewed by Jon Steeves in March 2018:**

‘Beautiful aromatics of vanilla bean, ripe apple, apple blossom. On the palate this wine shines bright with a long finish and persistence of ripe golden delicious apple, savory and minerality. Pairs well with roast chicken dinner or bbq beer can chicken.’