

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 11th, 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.’

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