

2016 Seriously Cool Chardonnay VQA

CERTIFICATION:

Suitable for vegans and vegetarians.

IN THE VINEYARD:

Varietal : 65% Chardonnay Musque,
26% Chardonnay, 9% Riesling
Appellation: VQA Ontario
Brix: 19.5 – 20.9°

IN THE WINERY:

80% harvested from vineyards transitioning to Organic.
Alcohol: 12%
Titratable 6 g/L
Acidity:
pH: 3.4
Residual Sugar: 5 g/L
Bottled: December 18, 2015
Closure: Silver screw cap
Cases Produced: 1264

IN THE GLASS:

Floral, tangy green apple, white peach with subtle vanilla / caramel notes on the nose. Light to medium-bodied with lush fruit replays on palate and the faintest whisp of oak. Bright, balanced acidity with some lime character adding length. Satisfying on its own, but will really shine with fresh and bloomy rind cheeses, white bean spreads, pasta with cream sauce, white finned fish and roast chicken.

