

## 2017 Triomphe Chardonnay

### VQA

**CERTIFICATION:** Organic – ProCert. Suitable for vegans and vegetarians.

#### **IN THE VINEYARD:**

A regional blend (VQA Niagara Peninsula) of Chardonnays from organic growers, including 70% “later harvested” chardonnay Musque from Lincoln Lakeshore, and the remaining 30% from Twenty Mile and Beamsville Benches. Harvested at several dates throughout October, 2017.

Varietal : 100% Chardonnay  
Appellation: VQA Niagara Peninsula  
Brix at harvest: 21.3°

#### **IN THE WINERY: -**

All lots were gently pressed using our “long-slow-gentle-low pressure” press cycle that yields delicate juice that low in phenolics. Slightly settled juice was transferred to 300 L used French Oak barrels for wild fermentation, including wild malolactic fermentation, and aging for 7 months in those barrels.

Alcohol: 13%  
Residual Sugar: 4.1 g/L  
pH 3.37  
Bottled: June 1, 2018  
Closure: Stelvin  
Cases Produced: 1530

#### **IN THE GLASS:**

This Chardonnay’s quickening, lemony acidity refreshes a ripe white peach and orchard fruit profile. A slate and stony minerality holds firm a sense of place. Best enjoyed in warm sunshine with friends!

