

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
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!

