

2018 Triomphe Chardonnay

VQA

CERTIFICATION:

Organic. Suitable for vegans and vegetarians.

IN THE VINEYARD:

A regional blend (VQA Niagara Peninsula) of Chardonnays from organic growers, including 65% chardonnay Musque from Lincoln Lakeshore with the remainder from Four Mile Creek and Beamsville Bench. Harvested at several dates throughout October, 2018.

Varietal : 100% Chardonnay
Appellation: vqa Niagara Peninsula
Brix at harvest: 20.1°

IN THE WINERY:

All lots were gently pressed using our “long-slow-gentle-low pressure” press cycle that yields delicate juice that is 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 9 months.

Alcohol: 12.7%
Residual Sugar: 3 g/L
pH 3.5
TA 5.8 g/L
Bottled: Sept. 3, 2019
Closure: Stelvin
Cases Produced: 1497

IN THE GLASS:

A golden wine showing aromas of flint, fresh pears coupled with lemon zest and brioche. Crunchy acidity complements the refreshing ripe white peach and orchard fruit flavor profile with some grapefruit pith on the back palate.

