

## 2020 Connect Organic White VQA

**CERTIFICATION:** Organic - EcoCert. Suitable for vegans and vegetarians.

**IN THE VINEYARD:**

Harvested at optimal freshness from organic growers in Lincoln.

Varietal :                   62% Vidal, 27%  
                                  Chardonnay, 11%  
                                  Riesling  
Appellation:               VQA Ontario  
Harvested:                 Sept. 27 and Oct. 10,  
                                  2020  
Brix at harvest:           Average 19°

**IN THE WINERY:**

Cool stainless-steel fermentation of each varietal lot with neutral cultured yeast. Fermentation was stopped early leaving a small amount of residual sugar. Lots were carefully blended, lightly bentonite fined and then sterile filtered to bottle.

Alcohol:                    10.5%  
Residual Sugar:           10.3 g/L  
Titratable Acidity:       6.7 g/L  
pH                            3.17  
Closure:                    Stelvin  
Free SO<sub>2</sub>                   12 mg

**IN THE GLASS:**

A light and refreshing wine that presents notes of white peach, melon, navel oranges and a light honeysuckle aroma. On the palate, balance is found between acidity, sweetness, and lighter alcohol. Enjoy it chilled with your friends and family!

