

2020 Orange Vidal “Skin Fermented White” VQA

CERTIFICATION: Organic & biodynamic. Suitable for vegans and vegetarians.

IN THE VINEYARD:

Varietal :	100% Vidal
Appellation:	VQA Ontario
Harvested:	October 3/10/12, 2020
Brix at harvest:	18.5°

IN THE WINERY:

Estate grown Vidal grapes were hand harvested across several days of picking. The clusters were foot trodden to gently squeeze about 30% of the berries - everything (rachis and berries) was then included in open top, stainless steel fermenters. Wild yeast and malolactic fermentation took place simultaneously over an average 22 day skin contact period while being pumped over once a day. Gentle pressing, then settling in outdoor winter temperatures were followed by bottling with the inclusion of some lees. This wine is free of additives, including no sulphites.

Alcohol:	10.7%
Residual Sugar:	1.41 g/L
Free SO ₂	<6 mg/l
TA	6.59 g/l
pH	3.38
Closure:	Screwcap

IN THE GLASS:

A nose of fresh peach, yellow plums, citrus fruit skins, grapefruit pith with a hint of savory herbs. Bright acidity and a moderate level of tannins make this a wine to contemplate, share with friends and pair with Mediterranean dishes.

