

2020

# SAUNDERS VINEYARD CHARDONNAY

## VINEYARD NOTES

Variety:	Chardonnay
Appellation:	VQA Beamsville Bench
Brix at Harvest:	22.1°

## WINEMAKING NOTES

Grapes were hand harvested from the Saunders Family farm in Beamsville Bench sub-appellation. Whole clusters were gently pressed using our “long/slow” press cycle and slightly settled juice was transferred to French oak for fermentation. Five barrels were selected (two of which were new), after 10 months aging on lees, to make this single vineyard wine

Alcohol:	13.2%
Titrateable Acidity:	5.6 g/L
pH:	3.36 g/L
Residual Sugar:	2.5 g/L
Closure:	Diam Cork



## TASTING NOTES

A complex nose with hints of lemon zest, crushed stone minerality, baking spices, cardamom, and pastry. Delivering a large, round palate of ripe white peaches, grilled pineapple, honey and a whisper of vanilla lead to a long lasting, crisp finish.

**SOUTHBROOK**  
ORGANIC VINEYARDS