

2020 Triomphe Skin Fermented Orange Wine

CERTIFICATION: Certified Organic by EcoCert. Suitable for vegans and vegetarians.

IN THE VINEYARD:

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| Varieties: | 55% Chardonnay Musque, 45% Vidal |
| Appellation: | VQA Ontario |
| Harvested: | Late Sept. / Early Oct., 2020 |
| Brix at harvest: | 20.5° |

IN THE WINERY:

Both Chardonnay Musque and Vidal grapes were destemmed and fermented separately on their skins in stainless steel fermenters. Some Chardonnay Musque juice was removed (and fermented to make Pet Nat) to concentrate the skin-to-juice ratio and add structure to the wine. The Chardonnay spent 10 days on skins before being pressed whereas the Vidal was fermented on skins for 16 days. Both of these components underwent wild alcoholic and malolactic fermentation. Wines were settled, racked off of lees and blended together. No additives were used in the making of this wine. Bottled unfiltered and unfiltered, this wine will form a sediment.

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| Alcohol: | 11.3% |
| Residual Sugar: | 3.2 g/L |
| Free SO ₂ | <6 mg/l |
| TA | 6.0 g/l |
| pH | 3.75 |
| Closure: | Screwcap |
| Cases Produced: | 849 |

IN THE GLASS:

A dry wine that shows aromas of white peach, iced tea, ginger root and marmalade. On the palate: flavors of clementine and peach skins lead to a savory finish.

