

2020 Whimsy Skin Fermented Orange Wine

CERTIFICATION:

Certified Organic by EcoCert. Suitable for vegans and vegetarians.

IN THE VINEYARD:

Varieties: 100% Chardonnay Musque
Appellation: VQA Ontario
Harvested: Sept. 27, 2020
Brix at harvest: 21.3°

IN THE WINERY:

Chardonnay Musque was destemmed and fermented on 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 must spent 10 days on skins before being pressed and underwent wild alcoholic and malolactic fermentation. No additives were used in the making of this wine. Bottled unfiltered and unfiltered, this wine will form a sediment.

Alcohol: 11.5%
Residual Sugar: 0.37 g/L
Free SO₂: <6 mg/l
TA: 4.87 g/l
pH: 3.95
Closure: Screwcap
Cases Produced: 65

IN THE GLASS:

A dry wine that shows aromas of white flowers, pears, citrus peels and iced tea. A medium bodied wine with light tannins makes for a great skin fermented white wine for those who may be new to the style.

