

2021 Triomphe Skin Fermented Orange Wine

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

IN THE VINEYARD:

Varieties: 65% Chardonnay Musque,
35% Vidal
Appellation: VQA Ontario
Harvested: Chard Musque - Sept 30th,
2021
Vidal - Oct. 29th, 2021
Brix at harvest: Musque - 19.6°
Vidal - 18.5

IN THE WINERY:

Both Chardonnay Musque and Vidal grapes were fermented separately on their skins in stainless steel fermenters. The Chardonnay spent 10 days on skins before being pressed whereas the Vidal was fermented on skins for 12 days. Both 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 unfinned and unfiltered, this wine will form a sediment.

Alcohol: 10.6 %
Residual Sugar: 1 g/L
Free SO₂: <6 mg/l
TA: 5.8 g/l
pH: 3.65
Closure: Screwcap
Cases Produced: 1686

IN THE GLASS:

A dry wine that shows aromas of white peach, muscat and tangerine. On the palate: flavors of citrus fruit and peach skins lead to a refreshing and savory finish.

