

## Whimsy! The Anniversary

VQA FORTIFIED

### IN THE VINEYARD:

Varietal : 100% Chardonnay  
Appellation: VQA Niagara Peninsula  
Brix at harvest: 22-24°

### IN THE WINERY:

Made from Niagara Peninsula grown Chardonnay, then fortified with neutral grain spirit (for purity of flavor) followed by extended natural aging in oak barrels without topping or intervention nor protection from the elements. After extended aging, our winemaker selects and blends barrels to bottle a batch annually. The average aging-time in barrel is 6 years. If it must be compared to a traditional style of wine, it vaguely resembles Madera. At just under 16% alcohol and with a full oxidative style, it remains intact once open for several weeks.

Alcohol: 15.9%  
Residual sugar: 28.9 g/L

### IN THE GLASS:

Displayed in a clear bottle to emphasize its rich, amber color. On the nose, look for an intense aroma of terroir characters of wood, caramel, maple syrup, roasted hazelnuts, pear marmalade. On the palate it bright and hazelnutty with just enough warmth and slight sweetness to give a long finish. Pair with pecan butter tarts, salted caramel ice cream, sharp blue cheese.

