



NIAGARA ESTATE SERIES

Unoaked Chardonnay

VQA NIAGARA PENINSULA 2014

HARVEST

The 2014 vintage reflects ideal ripening conditions which led to exceptional quality and flavours. The cool spring led into sunny and warm days, cool, clear nights, minimal precipitation and no humidity. Harvest began in mid-September with Pinot Grigio and finished in the first week of November. This allowed for strong varietal characteristics with Pinot Noir and the early white varieties of Pinot Grigio, Riesling and Sauvignon Blanc showing great aromatics with the ripe fruit. The late ripening reds of Merlot, Shiraz, Cabernet Franc and Cabernet Sauvignon benefitted from longer hang time where they were able to reach their maximum potential.

WINEMAKING

Grapes were picked at the optimal sugar and acid levels from select vineyards throughout the Niagara Peninsula. They were immediately crushed, de-stemmed and allowed to cold settle over night. The clean juice was then racked off the heavy lees into a stainless steel tank where it was inoculated with a strain of yeast that respects the signature flavours of this classic grape variety. Fermentation proceeded for 13 days at an average temperature of 17° C until dry.

WINEMAKER'S NOTES

This Unoaked Chardonnay boasts aromas of lemon, lime and green apple. Tropical flavours of melon and pineapple and a smooth finish on the palate round out this well structured wine.

FOOD PAIRINGS

Breaded chicken with lemon and capers; Grilled mussels with light butter and salt; Scallops.



PRODUCT INFORMATION

Size 750 mL
Winemaker Bruce Nicholson

TECHNICAL ANALYSIS

Alcohol/Vol 13%
pH 3.38
Residual Sugar 5.48 g/l
Total Acidity 6.34 g/l
Oak Aging NO