

ARTERRA



2017 CHARDONNAY VQA NIAGARA PENINSULA

HARVEST

2017 proved to be a great vintage, with an amazing balance of both water and sunlight for the vines. Cooler temperatures throughout the growing season and frequent rains, with plenty of warm sunny days mixed in allowed both red and white grape varieties to flourish, providing a lot of high quality fruit. The months leading up to harvest were almost perfect, with above average temperature and plenty of sunshine, meaning both yield and quality were high, with flavour and aromatic compounds developing beautifully in unison with the grape's sugars.

WINEMAKING

Selected from the best sites in Niagara, the fruit used to produce this wine was picked at optimum maturity, balance, and character. Carefully harvested and pressed immediately, the juice was clarified and started fermentation with yeast selected to promote the unique character of the grape and vineyard. The wine then fermented in 100% French oak where it also underwent complete malolactic fermentation. The wine was aged on lees, occasionally being stirred to extract mouthfeel and texture until deemed ready for bottling.

WINEMAKER'S NOTES

Layers of citrus fruits, honey, wet river stone, white flowers, and subtle undertones of guava and light smoke on the nose and the palate. This beautiful and intricate Chardonnay is round and full with a very plush texture which is perfectly complemented by fresh, tense acidity. On the finish this wine boasts lasting notes of lemon candy and butterscotch.

FOOD PAIRINGS

Try this complex and elegant Chardonnay with Fettuccini Alfredo with chicken, shrimp scampi, crab cakes with a lemon aioli, creamy risotto Prima Vera or your favourite soft cheese like Brie or Camembert.

PRODUCT INFORMATION

Winemaker: Marco Piccoli
Size: 750 mL
Product#: 80054817

TECHNICAL ANALYSIS

Alcohol/Vol: 13.5%
pH: 3.45
Residual Sugar: 2 g/L
Total Acidity: 5.8 g/L
Oak Ageing: Yes