

ARTERRA



2018 CHARDONNAY VQA NIAGARA PENINSULA

HARVEST

Cool Spring temperatures quickly turned to hot and sunny days, giving grapes in the Niagara Peninsula the perfect conditions to grow and develop. One of the warmest summers on record, grapes of all varieties ripened quickly, with the late ripening reds having plenty of extra time to flourish. Despite some concerns with the heat and humidity and rain leading into harvest – all grapes came in to the winery in at optimal ripeness and quite a bit earlier than usual. Our winemaker has a perfect palette to create his 2018 portfolio.

WINEMAKING

The fruit used to produce this wine was picked at optimum maturity, balance and character, and specifically selected from the best sites in Niagara. Harvested with care and pressed immediately, the juice was clarified and started fermentation with yeast selected to promote the unique characteristics of the grape and vineyards. The wine then fermented in 100% French oak barrels, and underwent complete malolactic fermentation. Finally, the wine was aged on lees, being stirred occasionally to extract and enhance mouthfeel and texture until ready for bottling.

WINEMAKER'S NOTES

Characterized by silky layers of white flowers, citrus fruits, honey, with undertones of guava and very subtle smoke on the nose and palate, this lively and complex Chardonnay is full and round with a plush texture, which compliments the fresh and crisp acidity. On the finish, this wine boasts lingering notes of butterscotch and lemon candy.

FOOD PAIRINGS

This elegant and lively Chardonnay pairs well with potatoes au gratin, ricotta and arugula bruschetta, pear, caramelized onion and brie flatbread, cedar plank salmon with a creamy lemon and dill sauce, crispy pan-seared halibut, crab ceviche, and your favourite creamy cheeses, such as goat milk baked brie and fresh mozzarella.

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, 100% French oak