



JORDAN VILLAGE

S' #9

CHARDONNAY

WINEMAKER'S NOTES

Besides making Le Grand Clos for the third stunning vintage in a row, in 2019 we also produced the "Jordan Village" series for the first time ever, made from select parcels in the Le Clos Estate vineyard; the Claystone Estate vineyard (both in the Twenty-Mile Bench sub-app); and the Talon Ridge Estate vineyard, situated just above the two other vineyards in the Vinemount Ridge sub-appellation. A cool, late and ultimately very ripe vintage with lots of dry extract and verve, the first-ever 2019 Jordan Village is a rich and seamless barrel-fermented Chardonnay. One sees the complexity of the Chardonnay grape through the blending of four different parcels (Le Clos east and west; Claystone and Talon Ridge). As anticipated, stone fruit flavours

dominate - this fairly pops(!) from the glass with the crazily-perfumed essence of lemon drop, classical pear-nuanced flavours and beguiling, signature chalky saline minerality – and this, with just a tad of high-toned, more exotic pineapples and melon that underline the intensity of the extended hang-time during the cool, long fall the fruit was grown. The barrel ferment is barely visible through the complexity of the nose: this tightrope walk of richness, bracing acidity and minerality of this wine baffles the senses... With greater vine age, we sense even greater delicacy, and yet – confoundingly – a greater weight that will certainly grow up around the wine in bottle. Drinking Prime: From 2022-2026

VINE MANAGEMENT

All of our vineyards are farmed sustainably in order to preserve the natural balance of the vines and respect their terroir. We use traditional practices in the vineyard, which we feel helps maintain the quality of the fruit and its aromatic identity. Each parcel is treated individually according to its terroir specifics, and each vine is cared for by hand from pruning through to harvest.

At the start of the season, we begin by pruning, using a single Guyot system. We then tie down the canes to the fruiting wire. Following bud-break, we position each shoot by hand, removing lateral and shoulder spurs for better ventilation and better concentration on every single cluster. Just before véraison, we strip the leaves on the eastern side of the vine, exposing the cluster to more sun and airflow, (in wetter, more humid years, we remove the leaves on both the

east and west sides of the vine), which promotes healthy ripening and prevents disease development. At mid-véraison, we green harvest if we feel our crop is too large or if disease pressure is present. After véraison, we net the vineyard parcels which are at risk to protect our grapes from bird damage until harvest.

In terms of soil management, our goal is to nurture and maintain a natural level of microbiological life. We cultivate every other row and leave a selected cover crop in the remaining rows, which creates competition within the root system and allows the top soil to remain loose and aerobic. Each year, we also break up the soil (deep-ripping) of every second row, in order to aerate the soil structure and to help avoid compaction.

GROWING SEASON & HARVEST

2019 started with a cool, wet spring that put us behind by about two weeks across all appellations. Flowering occurred quickly as the grapevines accelerated to make up for the late start. The peak summer months were warm and sunny, with several heat waves alternating with summer storms that brought high humidity across Niagara, resulting in disease pressure in the vineyards. September was uneventful, cool with some rain – but bringing the "prayed-for" conditions we needed to get the grapes ripe: generally cool and sunny! This, combined with the low humidity and sunshine, provided enviable ripening conditions, and prevented breakdown of fruit, which let us hang the grapes until they could fully ripen, even under the cooler fall conditions, thus preserving pure fruit flavours and acids.

"The 2019 Chardonnays are simply exceptional! They are defined by their pure, stone-fruit perfume, crispness, acid, and solid weight of fruit. These wines will doubtlessly live long lives!

2019 feels like a standout vintage for Pinot Noir as well, and an eminently-ageable one. With near-perfect combinations of bright acidity, the dance of full-fruited red and black berry flavours plays out across the palate with good length, and classic textured minerality." -

Thomas Bachelder

Growing degree days for 2019 were 1380 GDD, and, although it was one of the cooler years, September and October were really amazing, and made it an outstanding vintage.



JORDAN VILLAGE

2019

CHARDONNAY

WINEMAKING & ÉLEVAGE

Our Chardonnays were whole-cluster pressed after minimal sorting across our vibrating table. We then left the juice to settle in tank at around 8-10 °C for a couple of days before letting the tanks warm up, so that naturally occurring indigenous yeast from the vineyard may slowly start the fermentation. (We believe indigenous yeasts make the most complete, textured, complex wines). Then, we transferred the barely fermenting juice to 228l barrels to complete the indigenous (wild yeast) fermentation. We experiment tirelessly with coopers, toasts and forests to find the barrels that express (not mask) terroir with verve and subtlety. French barrels remain our choice due to the trees' slow growth patterns and ability to deliver a 'sense of place' with complete transparency. The wine is then 'élevé' – patiently aged - in selected French oak barrels for 16 to 18 months (according to the needs of each cuvée and/or vintage). We use French oak made by coopers we have hand selected over the years for their finesse and commitment to quality. The wood comes uniquely from forests in the northeast of France; known for their tight grain and subtlety of perfume: the Allier, Tronçais, Jura, Bourgogne, and Vosges forests. These barrels (which are made of wood that has been air-dried for three years) are made principally by the Burgundian cooperage of Damy (Meursault) and Dargaud & Jaegle (Romanèche-Thorins). The malolactic fermentations started naturally over the course of the winter and finished in the mid-spring. As the Chardonnay's matured in barrel, they began to show more complexity of fruit while still preserving a crisp acidity. In order to preserve the flavour profile of each terroir, we made sure our new oak component did not exceed 20%, with the remaining barrels being one to four years old.

We repeatedly tasted barrel by barrel to select only those representative of the Le Clos terroir. After 19 months of aging (to push the wines away from only having 'varietal' characteristics, and more towards terroir), we racked the wines out of barrel and left them to settle in tank for about a month to achieve better homogenization and more elegance in the bouquet. We filtered the wines just prior to bottling, where they were then aged in bottle for several months prior to release to further develop both the aromatic bouquet and the mouthfeel.

VITICULTURE & PRODUCT INFO

Harvest Dates	October 15th, 18th and 21st, 2019
Trellising System	Vertical Shoot Positioning: Single and Double Guyot
Planting Density	5299 vines/ha (2145 vines/Ac)
VQA Sub-Appellation	Niagara Peninsula
Alcohol	13.0 % Vol
pH	3.35
Residual Sugar Total	1.5 g/L
Acidity	6.9 g/L (expressed in Tartaric Acid)
Racking	Once after 19 months of barrel aging, from barrel to vat.
UPC #	063657043103