



LE GRAND CLOS BLANC

2019

SINGLE-VINEYARD CHARDONNAY

WINEMAKER'S NOTES

Le Grand Clos Blanc 2019, from a cool, long, late, and ultimately 'quite ripe' vintage, overflows with dry extract and verve, and is rich, tight, and seamless. Remembering to taste this 'Grand Vin' just a little warmer than one might with other white varieties, one sees the complexity of the Chardonnay grape at its best through the terroir of the dolomitic limestone soils it is grown upon.

The complex lemon and elegant marzipan purity on the nose makes one want to say: "this comes from WHERE?" Many cool climate Chardonnays do not have this class, this pinpoint focus and accuracy! Further flavour layers of stone fruit, elegant pear, yellow apple and the barely visible barrel ferment is expressed as an

intoxicating spice. The glassine texture is seamless, lacy and with a lanolin-like viscosity. Fine and rich à la fois. Wow, such grace!

This Grand Vin "goes" with so many things at the dinner table, one need simply follow one's imagination! 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.

★ 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, to join its big brother on the world's stage.

Drinking Prime: 2022-2027.

VINE MANAGEMENT

All our vineyards are farmed sustainably 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 clusters to more sun and airflow. In wetter, more humid years, we remove

the leaves on both the east and west sides of the vine. This practice 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 topsoil to remain loose and well-aerated. Each year, we also break up the soil (deep ripping) of every second row, to aerate the soil structure and to minimize compaction.

GROWING SEASON & HARVEST

The 2019 Season in Niagara will be remembered as a good year for 'Sense of Place'. 2019 started with a cool, wet spring that put us behind approximately two weeks across the region. 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, resulting in disease pressure in the vineyards. September was uneventful, cool with some rain – but bringing the "prayed-for" conditions we needed to ripen the grapes: generally cool and sunny! This, combined with low humidity and sunshine, provided enviable ripening conditions, and prevented breakdown of fruit. It allowed us to let the grapes hang 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!" Thomas Bachelder

"Growing degree days for 2019 were 1380 GDD, and although it was one of the cooler years, September and October made it an outstanding vintage. The grapes for Le Grand Clos Chardonnay 2019 were harvested on October 15th." Gerald Klose



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WINEMAKING & ÉLEVAGE OF LE GRAND CLOS CHARDONNAY 2019

The Chardonnay bunches are whole-cluster pressed after judicious sorting across a vibrating table. The juice settles in tank at 8-10°C for a couple of days before letting the tanks warm up, so that naturally occurring yeast from the vineyard may slowly start the fermentation. We believe indigenous yeasts make the most complete, textured, complex wines. We transfer the barely fermenting juice to 228L barrels to complete the fermentation.

The wine is then 'élevé' – patiently aged for 18 to 21 months according to the needs of each cuvée and/or vintage. Malolactic fermentation occurs naturally over the course of winter and finishes in mid-Spring. As our Chardonnays mature in barrel, they develop complexity of fruit while still preserving their crisp acidity. This extended élevage, using typically 20% new oak, fosters the wine's terroir expression. We repeatedly taste barrel by barrel to select only those that are truly representative of the Grand Clos terroir. After bottling the wines are aged about six months to let the aromatic bouquet and mouthfeel further develop and integrate.

We experiment tirelessly with coopers, toasts, and forests to find the barrels that express (not mask) terroir with verve and nuance. French barrels remain our choice. The oak comes uniquely from forests in the northeast of France; known for their especially tight grain and subtlety of perfume. Due to the trees' slow growth patterns and ability to deliver a 'sense of place' with complete transparency we source from the Allier, Tronçais, Jura, Bourgogne,

and Vosges forests. These barrels, made of wood that has been air-dried for three years, are made principally by the Burgundian cooperages of Damy (Meursault), Dargaud & Jaegle (Romanèche-Thorins), and Tonnellerie de Mercurey (Mercurey).

VITICULTURE & PRODUCT INFO

Trellising System	Vertical Shoot Positioning: Single and Double Guyot
Planting Density	5299 vines/ha (2145 vines/Ac)
VQA Sub-Appellation	Twenty Mile Bench
Alcohol	13.2 % Vol
pH	3.36
Residual Sugar	1.5 g/L
Total Acidity	6.8 g/L (expressed as Tartaric Acid)
Racking	Once, after full barrel ageing term, from barrel to vat.
UPC #	063657040171