

2019

TRIOMPHE CHARDONNAY

VINEYARD NOTES

Variety:	Chardonnay
Appellation:	VQA Niagara Peninsula
Brix at Harvest:	21.2°

WINEMAKING NOTES

A regional blend of Chardonnay from our Organic grower partners. All lots were gently pressed to yield delicate juice. Slightly settled juice was transferred to 300L neutral French oak barrels for wild fermentation, including malolactic, and aged for 10 months.

Alcohol:	12.5%
Titrateable Acidity:	5.8 g/L
pH:	3.5
Residual Sugar:	4 g/L
Closure:	Screwcap



TASTING NOTES

Fresh golden wine showing aromas of flint, fresh pears coupled with lemon zest and a touch of brioche. Crunchy acidity complements the refreshing stone fruit flavour profile. Try with poultry and light vegetarian dishes.