2023

TRIOMPHE CHARDONNAY

VINEYARD NOTES

Variety: Chardonnay

Appellation: VQA Niagara Peninsula

Brix at Harvest: 21°

WINEMAKING NOTES

A regional blend of Chardonnays from organic growers and our estate vineyard. Harvested at several dates in the first week of October. Grapes were whole cluster pressed and fermented using natural yeasts. Malolactic fermentation was followed by 10 months aging in neutral French oak and bottled prior to harvest 2024.

Alcohol:	13%
Titratable Acidity:	5.8
рН:	3.59
Residual Sugar:	2 g/L
Closure:	Stelvin





TASTING NOTES

Crisp and aromatic with ripe notes of lemon curd,, clove, vanilla, and clementine citrus, and fuzzy peach candy. Rounded mouthfeel and soft acidity lead to a moderate finish that has a harmonious balance of fruit and richness with a salty edge that encourages further sipping.

