

# MARKET COLLECTION 2017 CHARDONNAY

## Terroir Notes

The 2017 vintage showcased a summer that had both highs and lows – a healthy mix of rain and sun lead to an unpredictable start of the season, and as the summer turned to fall, an extended heat wave came at the perfect time to fully ripen all aromatic varietals. Harvest dates followed a predictable timeline and the cooler nights of the summer helped enhance the aromatic quality of all white varietals.

Soil:	Queenston red shale, with high deposits of clay, sand and silt
Climate:	Lake-effect macroclimate allowed for greater differences between daytime and night time temperatures
Topography:	Gentle slope towards Lake Ontario allowed for maximum and uninterrupted sun exposure, as well as optimal airflow conditions, courtesy of the Niagara Escarpment.

## Technical Information

Appellation:	VQA Niagara Peninsula
Production:	5000 cases
Alcohol:	12.5% ABV
Oak:	N/A
Residual Sugar:	12.5g/L
Total Acidity:	6.2g/L

## Tasting Note

An honest and authentic representation of Chardonnay, our Market Collection tier offers aromatics rooted in citrus juice (lemon and grapefruit), with undertones of green apple, gooseberry and honeydew melon. The palate proceeds to showcase notes of tree-fruit, specifically Gala apple, Bosc pear, and peach, with subtleties of white flower blossom and mint. An interesting feature of this wine is its ability to showcase minerality, in the form of wet-stone / flint. This allows for a highlight of natural acid, whilst still focussing on primary fruit and minimal residual sugar.

**Food Pairing:** As our version of Chardonnay highlights fruit and acid, consider pairing with foods that are salty, acidic, or fatty / oily. High salt meals will generally make this Chardonnay smoother and richer, so options like heirloom tomato, avocado and Burrata salad on grilled garlic toast, or homemade poutine will pair effortlessly. Seafood also offers salinity, and when garnished with citrus, highlight all the best aspects of this wine. Consider classically prepared mussels and clams, or sockeye salmon drizzled with lemon. Fatty food options need acidity to help cleanse the palate, so options include creamed soup, pâté, grilled duck or salads with feta and goats cheese. Or simply choose this wine as a pleasant, everyday sipper!

Cellaring Capacity:	Now till 2024
Service:	7-10°C