



2016 Unoaked Chardonnay VQA Ontario

WINEMAKING TECHNIQUES

- ❖ Sourced from reputable Ontario vineyards
- ❖ Vidal harvest: late September through early October
- ❖ Fermented in stainless steel for 12 days
- ❖ Cold stabilized and bottled to preserve fruit characters

WINEMAKER'S TASTING NOTES

A light and refreshing white wine with notes of green apple, pear, grapefruit and clover on the nose followed by a crisp palate with characteristics of honeydew melon, lime and minerals. A lively and lingering finish.

FOOD PAIRINGS

Enjoy this Unoaked Chardonnay with a variety of dishes including light seasoned seafood, shellfish or grilled shrimp.

TECHNICAL DATA

Alcohol: 12.5%
Residual Sugar: 1.4 g/L at bottling

SIZE	SUGAR	LCBO
750ml	(0)	4705
1.5L	(0)	156240
19.5L Keg	(0)	

