



Discovery Series 2014 Chardonnay

VQA Niagara Peninsula

GROWING SEASON AND HARVEST

- ❖ Weather conditions were unusually cold and snowy during the first few months of 2014. May brought a return to more average temperatures, June and July remained cooler which allowed for slow, steady maturation of the vines and grapes.
- ❖ August was relatively average in temperature and September finally brought enough sun and warm temperatures to push the grapes to maturity.
- ❖ Harvest began about 10 days later than normal but was helped along by a good long stretch of dry, sunny weather. This carried in to October allowing all grapes to ripen and come in before the rather quick onset of colder fall temperatures.
- ❖ 2014 was an interesting year with some significant weather variations through the growing season however, as is often the case, nature eventually found a balance by the end of the season.

WINEMAKING TECHNIQUES

- ❖ Sourced from a selection of high quality Ontario vineyards
- ❖ Harvest: late September through mid October
- ❖ 80% of wine was cool fermented and aged in stainless steel tanks
- ❖ 20% of wine was fermented and aged in French and American oak barrels for 6 months
- ❖ Underwent malolactic fermentation and filtering before bottling

WINEMAKER'S TASTING NOTES

A medium bodied white with notes of crisp green apple and citrus on the nose. The palate displays pear, butterscotch and apple hints with a smooth mellow finish.

FOOD SUGGESTIONS

Enjoy with a traditional turkey dinner, a grilled chicken sandwich topped with apples and brie or with pasta in a light cream sauce.

TECHNICAL DATA

Chardonnay 100%

Alcohol by Volume: 12.5%

SUGAR CODE

(0)

SIZE

750 mL

LCBO CSPC

53934



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