



Discovery Series 2015 Chardonnay

VQA Niagara Peninsula

WINEMAKING TECHNIQUES

- ❖ Sourced from a selection of high quality Ontario vineyard
- ❖ 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 pineapple, pear, honey 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

