EASTDELL
WINES

2015 Unoaked Chardonnay *VQA Niagara Peninsula*

GROWING SEASON & HARVEST

- Weather conditions were unusually cold and dry in January followed by a brutally cold February that brought more snow than normal and shattered low temperature records across the province.
- March continued to be colder than normal resulting in a lot of anxiety about potential crop damage. Luckily temperatures picked up and were relatively normal in April and May
- The summer growing season brought excellent conditions with few major storms and sunny warm weather in the Niagara region.
- Fall weather settled nicely into warm beautiful conditions for the start of harvest except for some rainy periods but overall the weather was favourable.
- 2015 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

- Harvested from high quality Niagara Vineyards
- Grapes were harvested in late September – early October
- 100% of the Chardonnay juice was fermented in stainless steel
- Aged for 8 months in stainless steel
- Cold stabilized and bottled to preserve fresh fruit characters

WINEMAKER'S TASTING NOTES

Pale yellow in colour, this crisp Unoaked Chardonnay displays notes of peach, pear, white pepper and citrus on the nose. The palate is rich with apple, melon, honey and flinty, river stone characteristics.

FOOD PAIRINGS

This refreshing white would pair well with oysters, baked brie topped with a Niagara Peach chutney or a Caprese salad.

AWARDS & REVIEWS

BRONZE – 2016 All Canadian Wine Awards

TECHNICAL DATA

Chardonnay 100%
Average Brix at Harvest: 21.5˚
Alcohol by Volume: 12.5%

PRICE	SIZE	SUGAR	LCBO #
$13.95	750 mL	(0)	609867

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