

# 2016 Group of Seven Chardonnay

VQA Niagara Peninsula

### **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, and flinty, river stone characteristics.

### **TECHNICAL DATA**

Chardonnay 100%

Average Brix at Harvest: 22.5° Alcohol by Volume: 13%

## **WINEMAKING TECHNIQUES**

- Harvested from high quality Ontario Vineyards
- ❖ Grapes were harvested in mid 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

#### **FOOD PAIRINGS**

This refreshing white would pair well with oysters, baked brie topped with a Niagara Peach chutney or a goat cheese croquette.

SIZE	SUGAR	LCBO#
750 mL	(O)	456582

