



## WINE

# Chardonnay

## VINTAGE

2020

## VARIETALS

100% Chardonnay

## ABOUT TWENTY BEES

To produce the outstanding quality fruit needed to make VQA wine it requires careful attention to detail and years of experience. Our Twenty Bees wines are a celebration of the muddy boots, tired hands, and long days in the vineyards of our passionate Ontario grape growers. The lively expressive nature of these wines illustrates the impact of their hard work and dedication.

## TASTING NOTES

A radiant golden hue that shimmers in the glass, showcasing the Chardonnay's natural beauty. The nose reveals an enticing array of aromas, with notes of ripe tropical fruits such as pineapple, mango, and passionfruit. Subtle hints of vanilla and toasted oak provide a delicate, layered complexity. On the palate, this Chardonnay delights with its rich and creamy texture. Flavors of ripe peach, citrus zest, and honeydew melon take center stage, enhanced by the gentle influence of oak. The wine's balanced acidity adds freshness and vibrancy, creating a harmonious and well-rounded experience.

## FOOD PAIRING

Pair this Chardonnay with dishes such as grilled seafood, roasted chicken, or creamy pasta to fully appreciate its versatility. Alternatively, savour it on its own to indulge in the complexities and layers of flavour it offers.

ALCOHOL  
13%

TOTAL ACID (TA)  
5.94 g/L

RESIDUAL SUGAR  
3.9 g/L

PH  
3.22