

EXCLUSIVE
RELEASE

CREEKSIDE



2017 UNDER CURRENT 'WILDLING' CHARDONNAY

WINEMAKER'S YADA-YADA

Beautiful, clean chardonnay was harvested, crushed, pressed, and once settled, racked to barrel. Long and slow wild ferment with ambient yeasts in barrel, then full malolactic fermentation and aged on lees 12 months. Four new French oak barrels were chosen for the final blend.

WHAT TO EXPECT

The bold, complex Wildling cannot be tamed (but we like it that way...). 100% Chardonnay, harvested from our Queenston Road Vineyard October 20, 2017. Long and slow wild ferment with ambient yeast in barrel, then full malo and aged on lees 12 months. Four new French barrels chosen for the blend.

BY THE NUMBERS

Production: 90 cases

Sugar: 3.2 g/L

Alcohol: 13.0%

pH: 3.67

TA: 5.40 g/L

PRODUCTION DEETS

Pick Date: October 20, 2017

Fermentation: French Oak Barrels

Bottling Date: March 13, 2019

