



2018 CHARDONNAY 'LIMESTONE VINEYARD'

THE APPELLATION:
LIMESTONE VINEYARD | VQA TWENTY MILE BENCH

THE HARVEST:
October 2-16, 2017

THE VARIETAL PROFILE:
100% Chardonnay



THE NOTES:

The 2017 vintage started as a cool and wet year, that warmed up through September. It has been called the miracle year. 2017 created a Chardonnay with refreshing acidity and elegant minerality. Made with the highest quality fruit from our very own Limestone Vineyard, this medium-bodied Chardonnay was barrel fermented using indigenous yeasts and aged 12 months in French oak. The nose is delicate, with warm notes of red apple, pear, white blossoms and caramel. On the palate, red apple and pear dominate with notes of baking spice from the toasty oak and sweet nuttiness linger on the finish.

THE PAIRINGS:

This versatile Chardonnay pairs beautifully with seafood, fish, poultry or vegetarian fare. Enjoy it with grilled lobster, seafood risotto or butternut squash gnocchi in sage butter!

THE CELLARING:

Drink now to 2024

THE NOTES

pH	3.46
Total Acidity	6.3 g/l
Residual Sugar	1.0 g/l
Alcohol	12.5%
Brix at Harvest	20.4
Production	1,200

