



2013 CHARDONNAY 'LIMESTONE VINEYARD'

THE APPELLATION:
LIMESTONE VINEYARD | VQA TWENTY MILE BENCH

THE HARVEST:
Sept 2, 2012

THE VARIETAL PROFILE:
100% Chardonnay



THE NOTES:

The 2013 vintage created classic Niagara Chardonnays with refreshing acidity and elegant minerality and this Chardonnay, made with the highest quality fruit from our very own Limestone Vineyard, is no exception. The medium-bodied Chardonnay was barrel fermented using indigenous yeasts and aged 12 months in French oak. The nose is pretty, with enticing notes of white flower, tropical fruit, a hint of flintiness. On the palate, apple and ripe pear dominate, rounded out by lush texture alluding to stone fruit and pineapple, a hint of toasty oak and sweet nuttiness linger on the lengthy finish.

THE PAIRINGS:

With its refreshing notes of apple and tropical fruit, lush body and toasty well-integrated oak, 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! It would also be the star of your holiday turkey feast!

THE CELLARING:
Drink now to 2024

THE NOTES

pH	3.34
Total Acidity	6.64 g/l
Residual Sugar	0 g/l
Alcohol	12.5%
Brix at Harvest	22.6
Production	1,200