



## 2013 REDSTONE CHARDONNAY



**THE APPELLATION:**  
VQA NIAGARA PENINSULA

**THE HARVEST:**  
Sept 25—Oct 15, 2013

**THE VARIETAL PROFILE:**  
100% Chardonnay

**THE NOTES:**

Made from select vineyards in Niagara, the 2013 Redstone Chardonnay was barrel fermented and aged in French oak for 12 months. The result is a wine with ripe melon and peaches on the nose alongside crisp minerality and subtle touches of oak. The palate shows bright acidity and a good mouthfeel with citrus notes and toasty oak.

**THE PAIRINGS:**

With its refreshing citrus notes, well rounded mouthfeel and perfectly integrated oak, this medium bodied Chardonnay will pair perfectly with scallop ceviche, skate fish with a lemon cream sauce or a sweet pea risotto.

**THE CELLARING:**  
Drink now to 2023



### THE NOTES

pH	3.32
Total Acidity	7.54
Residual Sugar	0 g/l
Alcohol	13.0%
Brix at Harvest	20.5
Production	3,000

