

# CLOSSON CHASE

## 2015 Closson Chase The Brock Chardonnay VQA Niagara River

**Grape Varietal:** Chardonnay

**Vineyard:** K.J. Watson

**Harvest:** Hand-harvested October 5-6, 2015

**Brix:** 22

**pH:** 3.4

**Method:** Gentle whole berry pressed

**Fermentation:** 100% in barrel; full malolactic

**Barrel Treatment:** 14 months in 100% French Oak; all seasoned

**Secondary Fermentation:** In barrel

**Yield:** 3.2 tonnes /acre

**Bottling Date:** March 17, 2017

**Alcohol:** 12.5 %

**Residual Sugar:** <3 g/L

**Production:** 673 cases

**Cellaring Potential:** Drink now or cellar 2-4 years

### Tasting Notes:

Caramel apple on the nose with pie spices and citrus, hints of poached pear in syrup, floral notes, mineral and apple strudel are found in the mouth, with a long round creamy finish.

**Pairing Suggestion:** Pork Loin, halibut, or pasta in a cream sauce



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