

CLOSSON CHASE

2016 Closson Chase Churchside Chardonnay VQA Prince Edward County

Grape Varietal: Chardonnay

Vineyard: 100% Churchside

Harvest: October 1-7

Yield: 1.8 tonnes/acre

Brix: 23

pH: 3.25

Residual Sugar: <3 g/l

Sweetness Descriptor: Extra dry

Method: Hand harvested

Fermentation: 100% barrel (225 litres)

Barrel Treatment: 16 months in French Oak; 20% new

Bottling Date: March 1, 2018

Alcohol: 13.3%

Cellaring Potential: 5-7 years

Production: 120 cases

Tasting Notes: Toast, salted caramel, spices, poached Anjou pear, floral tones and wet stone round out the nose. The mouth is fully round and complex, delivering warm white tree fruits, candied citrus peel, toffee, spices, with a great seam of acidity brining it all together. Finish is long, round, and elegant.

Suggested Pairing: Roasted pork loin, grilled halibut & soft cheeses

All our vines are shoot, leaf and cluster thinned to optimize crop load and sunlight penetration throughout the canopy.

info@clossonchase.com | www.clossonchase.com

TF. 888.201.2300 | T. 6130399.1418 | F. 613.399.1618

629 Closson Rd., Hillier, Prince Edward County ON K0K 2J0 Canada

