

# ON SEVEN

ESTATE WINERY

## 2020 CHARDONNAY

THE DEVOTION ON SEVEN

HARVEST DATE: September 8, 2020

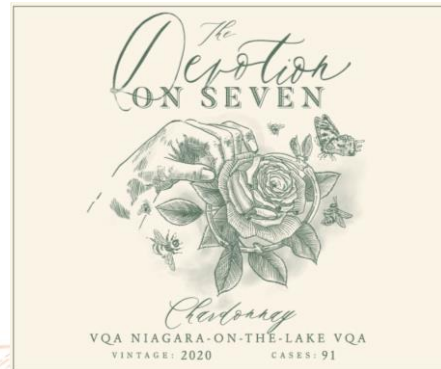
GRAPES: 100% estate fruit, certified Organic by Pro-Cert

BRIX AT HARVEST: 21.2°

TITRATABLE ACIDITY: 6 g/L

ALCOHOL: 13.8% alcohol / volume

TOTAL PRODUCTION: 91 cases (1,092 bottles)



### VINTAGE

The 2020 growing season and harvest were the highlights in an otherwise difficult year. The winter was cold enough to induce dormancy early, but without the low temperatures that can damage vines. The spring was slightly delayed, but from late May through August, warm, dry weather prevailed. Continued ideal conditions in September resulted in healthy fruit, allowing the winemaker to wait for optimal ripeness before harvest.

### WINEGROWING

The vineyard is composed of calcareous loam and clay soil. This wine was created predominately from a 2014 planting of Chardonnay Dijon clone 76, selected for its stable, fresh acidity. This clone's loose clusters and natural mildew resistance allow for longer hang time, and thus, greater physiological ripeness. This wine also includes a small percentage of grapes from our 2015 planting of Chardonnay Dijon clone 95, and our 2018 planting of Chardonnay Dijon clone 96, which contributed fruit flavours and minerality. The blending of the three clones produced a wine of greater complexity and elegance.

### PRODUCTION

Estate fruit was hand-harvested and the whole clusters were then pressed to produce juice. After settling to remove gross lees, the juice was transferred to French oak barrels (20% new, 80% neutral) for fermentation and aging. After 20 months in barrel, the wines were coarsely filtered and bottled.

### 'THE DEVOTION' SERIES

This wine is a blend of Chardonnay from the finest barrels, from the finest blocks, from the finest year. This series is the finest expression of On Seven terroir.

### TASTING

Lightly golden in colour. Aromas of ripe, white peach with notes of fennel, smoke, custard, and wet clay. Rich impact on palate, with a dense core of creamy, ripe white peach and Bartlett pear purée. Notes of reductive smoke, tangy acidity and the site's signature salinity drive a long finish. Oak aging apparent mostly from the leesy character, with faint hints of caramel and vanilla.

### ENJOYMENT

This wine is best experienced in concert with rich foods, as it has the personality to support its participation in the conversation, and the restraint to allow the companion food to express itself. Likely matches include crustaceans, rich finned fish (including halibut or salmon), poultry and pork prepared simply, roasted, or with cream/butter sauces. Saffron, preserved lemon, apple, fennel or mushrooms in the preparations will serve as bridges to the unique qualities of the wine. This wine is also a natural partner with charcuterie and cheeses.

1261 Line 3 Road, Niagara-on-the-Lake, Ontario, L0S 1J0 | 905-351-2996

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