

ON SEVEN

ESTATE WINERY

2018 CHARDONNAY

THE DEVOTION ON SEVEN

HARVEST DATE: September 9, 2018

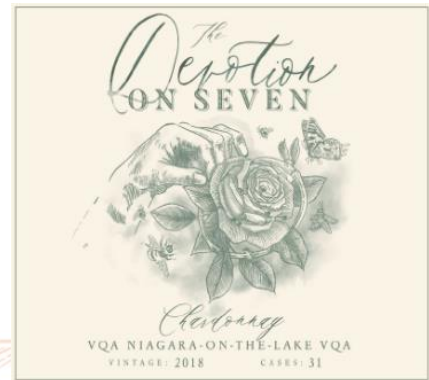
GRAPES: 100% estate fruit, certified Organic by Pro-Cert

BRIX AT HARVEST: 20.0°

TITRATABLE ACIDITY: 6 g/L

ALCOHOL: 13.7% alcohol / volume

TOTAL PRODUCTION: 31 cases (372 bottles)



VINTAGE

A cooler than average April delayed early vine development, but record heat from May through August more than made up for the slow start. Summer drought was an issue in our relatively young vineyard, limited somewhat by the high moisture retention of our soils. Cluster thinning to one bunch per shoot was employed to reduce the crop and lessen the burden on the vines. The combination of high heat and infrequent rain resulted in a reduced volume of ripe fruit. In September, high humidity and frequent rains were the norm. Our organic farming practices improved the integrity of the grapes' skins, which resisted the onset of rot pressure. This natural barrier gave us confidence to hang the fruit for optimal maturity while maintaining a fresh profile. We were able to harvest healthy, mature fruit on September 9.

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, which contributed fruit flavours and minerality. The blending of the two 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 18 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

This complex wine is all about elegance and finesse. Bright aromas of saffron, beeswax, golden delicious, quince and wet stone are supported by well-integrated notes of toast and vanilla. Medium plus in body, with a honeyed fennel note in the core adding a resinous tang. Mellow golden apple, musk and acidity of quince, and the earthy florality of saffron all lead to a long, complex finish.

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.

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ON SEVEN WINERY . C A