

Bonnie Vivant chardonnay 2019

'The salty-citrus spritz in this wine will make your tongue tingle. It comes from a tiny secondary fermentation that took place in bottle. Lemon and peach, white flowers and crushed seashells. Vibrant acidity. Think shucking oysters with your toes in the sand. A salty sea breeze at magic hour.'

Winemaker, David Eiberg

Cases produced: 135 Varietal: 100% chardonnay Harvested: 5th October 2019

Brix: 20.6 Yield: 2.2 metric tonnes per acre Fruit: ripe and clean at 17°C

Vineyard: Bock Vineyard, St David's Bench, Ontario, Canada (elevation 450 ft). Minimal till and permanent cover crops with reliance as much as possible on biologicals and elementals.

Climate: Continental - cooler night temperatures help preserve aromatics, however the vineyard has one of the highest heat unit accumulations in the Niagara Peninsula.

Soil: Tavistock red phase, Toledo loamy phase and Toledo phase; soils not common in the region

Age of vines: 8 years **Training:** Double Guyot with Profil Alsace Trellis

Irrigation: dry farming

Growing season: Weather conditions were generally cooler and wetter than usual and the growing season in most areas was slightly delayed. Thanks to a sunny fall, the season ended well, and with the absence of any significant heat spikes throughout the growing season, acidity in the fruit was preserved whilst still achieving full ripeness. A great year for wines which benefit from increased acidity. A great year for Chardonnay.

Harvested: by hand; table-sorted

Pressing: whole cluster; 2 hour gentle cycle **Yeast type:** wild, ambient

Fermentation 7% of the grapes got 21 days on skins, also allowing the native yeasts to begin the fermentation. A six-day cold-settling at 13 degrees Celsius was followed by primary fermentation, which took three months to complete. 100% of the wine went through malolactic fermentation, taking three months to complete. A small secondary fermentation occurred in bottle adding light effervescence.

Elevage: Rested in stainless steel tanks for 5 months on fine lees (no stirring).

Fining: unfined **Filtration:** unfiltered **Bottle age before release:** 12 month

Closure type: recyclable and renewable plant-based composite with beeswax button



ABV: 12.4% RS: 3.2 g/L TA: 7.8 g/L pH: 3.25 So2: 12 ppm free