

# Bonnie Vivant chardonnay 2021

This Chardonnay drinks like a warm vintage reflecting the heat and drought over the growing season. Early harvesting, however, preserved a bright acidity.

Nose: smoked caramel, maple syrup, buttery brioche, pear, soft apple, dried pineapple and wet stone.

Palate: ripe peach, banana, lemon and chalk.

Cases produced: 104

Varietal: 100% Chardonnay

Harvested: 21st September 2021

Brix: 20.3

Yield: 2.9 metric tonnes per acre

Fruit: ripe and clean at 16°C



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**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.

**Soils:** Tavistock red phase, Toledo loamy phase and Toledo phase; soils not common in the region.

**Age of vines:** 10 years

**Training:** Double Guyot with Profil Alsace Trellis

**Irrigation:** dry farming

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**Growing season:** 2021 was a wild and unpredictable growing season. The challenges were mostly heat and drought in summer, followed by rain and humidity in the fall. A modified approach of earlier harvesting was appropriate for most varieties. The whites (especially Riesling, Chardonnay, Viognier and Muscat) and earlier ripening reds (especially Gamay, Pinot Noir and Zweigelt) came through best. The wines are generally lighter in alcohol with good acid levels and phenolic ripeness. Aromatically, the wines of 2021 are beautifully nuanced with a more subtle fruit profile than recent vintages.

**Harvested:** by hand; table sort

**Pressing:** whole cluster; 2 hour gentle cycle

**Yeast type:** wild, ambient

**Fermentation** 11% of the grapes got 23 days on skins, also allowing the native yeasts to begin the fermentation. A five-day cold-settling at 10 degrees Celsius was followed by primary fermentation in concrete egg which took 43 days to complete. 100% of the wine went through malolactic fermentation, taking three months to complete.

**Elevage:** Rested in concrete egg for 7 months on fine lees (no stirring).

**Fining:** unfinned

**Filtration:** unfiltered

**Bottle age before release:** 6 months

**Closure type:** recyclable and renewable plant-based composite

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ABV: 12.5%

RS: 2.0g/L

TA: 6.0g/L

pH: 3.49

So2: 7ppm free