

Mouflon Partial Skins 2022

Cantaloupe, green melon, cucumber, coriander, fennel seed and white pepper. Watermelon and cucumber palate, spice carries through peppery with a wisp of clove and ginger.

Cases produced: 154 **Harvested:** 21st September 2022

Varietal: 57% Chardonnay, 27% Gewürztraminer, 16% Sauvignon Blanc

Brix: 20.9 (avg) **Yield:** 2.0 metric tonnes per acre

Fruit: ripe and clean at 15°C



Vineyard: WW Vineyard, Niagara Lakeshore, Ontario - sustainably farmed with permanent cover crops.

Climate: continental

Soils: Rich, calcareous clay loam soil with varying degrees of silt, limestone gravel and boulders.

Age of vines: 14 years (Avg.) **Irrigation:** dry farming

Growing season: 2022 was a disastrous year for yields following extensive vine winter damage across Ontario. That said, the growing season and harvest period were actually very favourable and while yields were very low, the quality of berries was exceptional. Scarcity of wines will be a real factor for the 2022 vintage. The wines of 2022 are already showing great fruit, depth and lots of energy.

Harvested: by hand; table sort **Pressing:** 1 hour gentle cycle **Yeast type:** wild, ambient

Fermentation Chardonnay: straight to press. Gewürztraminer and Sauvignon Blanc: the fruit was co-fermented, whole cluster. After 2 days of cold-soak, primary fermentation commenced spontaneously and took 21 days to complete. 100% of the wine went through malolactic fermentation, taking one month to complete.

Elevage: Rested in stainless steel for 7 months on fine lees (no stirring).

Fining: unfined **Filtration:** unfiltered **Bottle age before release:** 2 months

Closure type: Diam 5 cork composite

ABV: 12.2% **RS:** 0.9g/L **TA:** 5.2g/L **pH:** 3.5 **So2:** 8ppm free