

Mouflon viognier chardonnay marsanne 2021

Cumquat, apricot and tangerine zest with clove, toasted coriander and fennel seeds. Chamomile flowers and violets with eucalyptus and bergamot tea.

A wine of contradictions. Fine boned and luscious, pretty and delicate on the nose, while the palate is a velvet glove hiding subtle power.

Cases produced: 148 **Harvested:** 3rd October 2021

Varietal: 42% Viognier, 29% Marsanne and 29% Chardonnay

Brix: 19.7 **Yield:** 2.9 metric tonnes per acre

Fruit: ripe and clean at 16°C

Vineyard: Bock Vineyard, St David's Bench, Ontario, Canada (elevation 450 ft). Minimal till and permanent cover crops with reliance 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 Alsace Trellis **Irrigation:** dry farming

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; 50 min gentle cycle **Yeast type:** wild, ambient

Fermentation The fruit was co-fermented, whole cluster in two small egg vessels. After six days of cool-settling at 10 degrees Celsius, primary fermentation commenced spontaneously and took 23 days to complete. 100% of the wine went through malolactic fermentation, taking one month to complete.

Elevage: Rested in small flexi-eggs for 6 months on skins and stems.

Fining: unfinned **Filtration:** unfiltered **Bottle age before release:** 13 months

Closure type: recyclable and renewable plant-based composite



ABV: 11% RS: 1.2g/L TA: 5.5g/L pH: 3.7 So2: 12ppm free