

CELEBRATE YOUR SHADY ROOTS





The Goat Lady Chardonnay 2022

All we have is our place and our name. These wines tell the story of our family.

DESCRIPTION

This wine is named after Marion who kept goats next to the vineyard when the Speck Bros. were children. Marion fed their dog Boswell warm bowls of fresh goats' milk and it didn't take long for him to abandon them and move in with her. A creamy rich Chardonnay that keeps you coming back for more.

WINEMAKER'S NOTES

- 100% Chardonnay.
- Fermented and aged in American oak for 7 months.
- Partial malolactic fermentation produces a creamy rich mouthfeel while maintaining freshness.

FOOD MATCHES

Lobster linguine with tarragon cream sauce

PRICE \$16.95

GEOGRAPHIC
DESIGNATION

VQA Niagara Peninsula

TECH. INFO	CSPC	SCC	UPC

Alc.: 12.5% TA: 5.7g/L

5.7g/L 16792

1-07-79376-28601-7

7-79376-28601-0



The Speck Brothers make wine. *Serious* wine.

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