

# ON SEVEN

ESTATE WINERY

## 2018 CHARDONNAY

*THE PURSUIT ON SEVEN*

HARVEST DATE: September 9, 2018

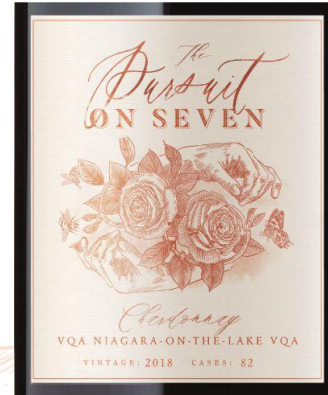
GRAPES: 100% estate fruit, certified Organic by Pro-Cert

BRIX AT HARVEST: 20.0°

TITRATABLE ACIDITY: 6 g/L

ALCOHOL: 13.9% alcohol / volume

TOTAL PRODUCTION: 82 cases (984 bottles)



### VINTAGE

A cooler than average April delayed early vine development, but record heat from May through August more than made up for the slow start. Summer drought was an issue in our relatively young vineyard, limited somewhat by the high moisture retention of our soils. Cluster thinning to one bunch per shoot was employed to reduce the crop and lessen the burden on the vines. The combination of high heat and infrequent rain resulted in a reduced volume of ripe fruit. In September, high humidity and frequent rains were the norm. Our organic farming practices improved the integrity of the grapes' skins, which resisted the onset of rot pressure. This natural barrier gave us confidence to hang the fruit for optimal maturity while maintaining a fresh profile. We were able to harvest healthy, mature fruit on September 9.

### WINEGROWING

The vineyard is composed of calcareous loam and clay soil. This wine was created predominately from a 2014 planting of Chardonnay Dijon clone 76, selected for its stable, fresh acidity. This clone's loose clusters and natural mildew resistance allow for longer hang time, and thus, greater physiological ripeness. This wine also includes a small percentage of grapes from our 2015 planting of Chardonnay Dijon clone 95, which contributed fruit flavours and minerality. The blending of the two clones produced a wine of greater complexity and elegance.

### PRODUCTION

Estate fruit was hand-harvested and the whole clusters were then pressed to produce juice. After settling to remove gross lees, the juice was

transferred to French oak barrels (20% new, 80% neutral) for fermentation and aging. After 18 months in barrel, the wines were coarsely filtered and bottled.

### 'THE PURSUIT' SERIES

This wine is a blend of Chardonnay from distinct French barrels. This blending allows its expression to be greater than its individual parts. 'The Pursuit' series is a classic expression of *On Seven* terroir.

### TASTING

Showing continuity with the inaugural 2017, this complex wine is all about balance, impact and finesse. Rich aromas of ripe orchard fruits, chamomile and fresh cream are supported by subtle notes of toast and vanilla. Silky texture on initial impact, with moderate acidity adding lift, and mineral character length to the warm fruit, caramel and subtle herbal flavours. Floral and lemon pith flavours extend the finish and invite the next sip.

### ENJOYMENT

This wine is best experienced in concert with rich foods, as it has the personality to support its participation in the conversation, and the restraint to allow the companion food to express itself. Likely matches include crustaceans, rich finned fish (including halibut or salmon), poultry and pork prepared simply, roasted, or with cream/butter sauces. Saffron, preserved lemon, apple, fennel or mushrooms in the preparations will serve as bridges to the unique qualities of the wine. This wine is also a natural partner with charcuterie and cheeses.

1261 Line 3 Road, Niagara-on-the-Lake, Ontario, L0S 1J0 | 905-351-2996

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