

2019 Jackson-Triggs Grand Reserve Chardonnay

Wine Specs

Vintage 2019

Varietal Chardonnay

Appellation Niagara Peninsula

Acid 6.3 g/l

pH 3.54

Residual Sugar 4 g/l

Alcohol % 13.3



Wine Profile

Tasting Notes

Overflowing with notes of caramel and vanilla on the nose complemented by highlights of spice, apple, and butter. Similar flavours on the palate are accentuated by a round, creamy texture and a smooth lasting butterscotch finish.

Vineyard Notes

Although the 2019 harvest season in Ontario was delayed due to somewhat damp and cool conditions, overall it was a decent season. We experienced an unusually late start to sparkling harvest this year, with the first fruit harvested in late September from the Claystone vineyard. While ripening took longer than is typical, the quality was exceptional. The balance of the sparkling fruit was picked by late October and certainly showcased terroir driven sparkling's. There was a strategy at play as to when to pick the Pinot Noir and Chardonnay at their peak before damper, late autumn conditions settled in. Having negotiated this, we expect some classic and elegant wines to follow. As anticipated, Bordeaux varieties hung longer to achieve optimum ripeness.

Production Notes

The grapes were harvested largely from the Claystone vineyard in mid-October. The fruit was patiently left hanging until perfect ripeness and balance before picking. It was destemmed prior to pressing and cold fermented at 16 degrees, until fermentation began. The ferment was then put in barrels until completion. Each block underwent malic fermentation, to taste. The wine was then afforded an 18 month ageing in 100% French oak until it gained incredible complexity and balance.

Winemaker Notes

This Chardonnay brims with notes of white peaches, butterscotch, vanilla bean and white flowers on the nose. The palate is nicely balanced with nuanced oak and fruit, Nashi pear, stone fruit, and hints of baking spices. The texture is rich and creamy with a brilliant long finish and minerality.