

SMOKE & GAMBLE



Chardonnay Reserve

Winemaker's Notes

The majority of the grapes were sourced from vineyards in Niagara, with some from our vineyards in Norfolk. Fermented and aged in oak. All aging was finished in French and American oak barrels.

Composition

Chardonnay 100%

Technical Detail

Alcohol: 13.3 %

Brix: 21.9°

Sugar: 3.0 g/L

Tasting Notes

The palate is full and bright, with the smell of vanilla, apples, and melon, teeming with luscious lemon crème brûlée. Oak fermentation added creaminess and a hint of spice and smoky notes on the finish. The wine is fermented and aged in French oak barrels for over 12 months prior to bottling.