



LE GRAND CLOS

2017

SINGLE-VINEYARD CHARDONNAY

WINEMAKER'S NOTES

From the cool, racy, yet ultimately ripe vintage of 2017, Le Grand Clos Chardonnay is a rich and seamless barrel-fermented Chardonnay. A lacy and elegant wine, with a noble character that cannot be described with simple fruit descriptors, although a 'white-flowered perfume and white stone-fruit blend' is as close as one might currently try to come, with the wine still so young. Now in 2017, with greater vine age, we sense even greater delicacy - and yet - confoundingly - a greater weight that will certainly grow up around the wine in bottle. Harvested - as always -

exclusively from the western part of the Le Clos Jordanne Estate Vineyard, Le Grand Clos slowly opens up across the palate to reveal its pure stone-fruit, lanolin-textured complexity, with length, breadth and a finely-textured elegance, giving way to a complex, marzipan and limestone mineral-inflected 'calcaire' finish. Incredibly rich and long, yet somehow still lacy and restrained, this is the enigma of Le Grand Clos Chardonnay, our "Grand Cru" of Niagara.

Drinking Prime: From 2020-2028.

VINE MANAGEMENT

All of our vineyards are farmed sustainably in order to preserve the natural balance of the vines and respect their terroir. We use traditional practices in the vineyard, which we feel helps maintain the quality of the fruit and its aromatic identity. Each parcel is treated individually according to its terroir specifics, and each vine is cared for by hand from pruning through to harvest.

At the start of the season, we begin by pruning, using a single Guyot system. We then tie down the canes to the fruiting wire. Following bud-break, we position each shoot by hand, removing lateral and shoulder spurs for better ventilation and better concentration on every single cluster. Just before véraison, we strip the leaves on the eastern side of the vine, exposing the cluster to more sun and airflow, (in wetter, more humid years, we remove

the leaves on both the east and west sides of the vine), which promotes healthy ripening and prevents disease development. At mid-véraison, we green harvest if we feel our crop is too large or if disease pressure is present. After véraison, we net the vineyard parcels at risk to protect our grapes from bird damage until harvest.

In terms of soil management, our goal is to nurture and maintain a natural level of microbiological life. We cultivate every other row and leave a selected cover crop in the remaining rows, which creates competition within the root system and allows the top soil to remain loose and aerobic. Each year, we also break up the soil (deep ripping) of every second row, in order to aerate the soil structure and to help avoid compaction.

GROWING SEASON & HARVEST

The season started with the mild winter of 2016/2017 - with no winter bud damage - followed by an incredibly warm, yet rainy spring. The vineyards were in great shape due to the warmth early in the season. Temperatures cooled throughout the summer allowing growth to regain a normal pace, with above average rainfall, yet enough sunny days throughout to keep the growth and development of the grapes healthy. The late summer and fall months were warm and dry, allowing for great fruit ripening. The temperatures of September 2017 broke many records. During September we had six days that hit 30 degrees or higher! The average high was 3 degrees warmer than normal. We only really got rain in the first week of the month. The last 3 weeks of

September were dry. The harvest of Le Clos Jordanne Vineyard delivered, and the quality of fruit received was outstanding. The grapes were hand picked, bringing in only the highest quality clusters for vinification. The Vines were in great shape heading into the winter of 2017/2018.

Growing degree days for 2017 were 1487.

Levels of sugar were 22.1 brix, with good acidity and a low pH, which were the perfect conditions to begin the winemaking process.

The grapes for our Le Grand Clos Chardonnay 2017 were harvested on October 12th, 2017.



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WINEMAKING & ÉLEVAGE OF LE GRAND CLOS CHARDONNAY 2017

Our Chardonnays were whole-cluster pressed after minimal sorting across our vibrating table. We then left the juice to settle in tank at around 8-10°C for a couple of days before letting the tanks warm up, so that naturally occurring indigenous yeast from the vineyard may slowly start the fermentation. (We believe indigenous yeasts make the most complete, textured, complex wines). Then, we transfer the barely fermenting juice to 228l barrels to complete the indigenous (wild yeast) fermentation. We experiment tirelessly with coopers, toasts and forests to find the barrels that express (not mask) terroir with verve and subtlety. French barrels remain our choice due to the trees' slow growth patterns and ability to deliver a 'sense of place' with complete transparency. The wine is then 'élevé' – patiently aged - in selected French oak barrels for 16 to 18 months (according to the needs of each cuvée and or vintage). We use French oak made by coopers we have hand selected over the years for their finesse and commitment to quality. The wood comes uniquely from forests in the northeast of France; known for their tight grain and subtlety of perfume: the Allier, Tronçais, Jura, Bourgogne, and Vosges forests. These barrels (which are made of wood that has been air-dried for three years) are made principally by the Burgundian cooperage of Damy, Meursault.

The malolactic fermentations started naturally over the course of the winter and finished in the mid-spring. As the Chardonnays matured in barrel, they began to show more complexity of fruit while still preserving a crisp acidity. In order to preserve the flavour profile of each terroir, we made sure our new oak component did not exceed 20%, with the remaining barrels being one to four years old. We repeatedly tasted barrel by barrel to

choose only those representative of the Grand Clos terroir. After 16 months of aging, we racked the wines out of barrel and left them to settle in tank for about a month to achieve better homogenization and more elegance in the bouquet. We filtered the wines just prior to bottling and after which, the wines are aged about eight months to let the aromatic bouquet of the wines and mouthfeel develop further in bottle.

VITICULTURE & PRODUCT INFO

Trellising System	Vertical Shoot Positioning: Single and Double Guyot
Planting Density	5299 vines/ha (2145 vines/Ac)
VQA Sub-Appellation	Twenty Mile Bench
Alcohol	13.0 % Vol
pH	3.31
Residual Sugar	1.5 g/L
Total Acidity	5.7 g/L (expressed in Tartaric Acid)
Racking	Once after 16 months of barrel ageing, from barrel to vat.
UPC #	063657040171