

SMOKE & GAMBLE[®]

CHARDONNAY RESERVE



WINEMAKER'S NOTES

The majority of the grapes were sourced from Beamsville and Niagara-on-the-Lake, with a small percentage from vineyards in Norfolk County. Fermented and aged in oak. All aging was finished in 225 litre French and American oak barrels, moving to larger French barrels for final finishing.

COMPOSITION

Chardonnay

TECHNICAL DETAIL

Alcohol: 13 %
Brix: 20.9°
Sugar: 4.3 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.

WELCOME TO OUR PRIVATE CLUB

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