



calamus

ESTATE WINERY

Beautifully crafted artisanal wine,
made with care beneath the stars

2017
CHARDONNAY
VQA / NIAGARA PENINSULA / VQA
WHITE WINE / VIN BLANC

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Our 2017 Chardonnay is fermented on the lees in stainless steel tanks. Pink grapefruit followed by tropical notes on the nose. Granny Smith apple and citrus mid palate and a ripe pineapple finish. Delightful with a charcuterie menu, mild soft cheese or pasta with white sauces.

750 ml / 14.3% alc./vol.
WHITE WINE / VIN BLANC
CONTAINS / CONTIENT SULFITES
PRODUCT OF / PRODUIT DU CANADA

3100 GLEN RD / JORDAN
ONTARIO CANADA L0R 1S0
CALAMUSWINES.COM
43.1303 N 79.3788 W



54-WL-667



2017 Chardonnay

UPC	693550001193	Tasting Notes:	
Bottling Date	May 23, 2018,	Colour	Medium Straw
Release Date	May 23, 2018	Aroma	Lots of fruit
Price	\$14.95	Palate	Citrus to open, followed by Granny Smith and a ripe pineapple finish.
Vintage	2017	Food Pairing	Cream based dishes, grilled chicken, Charcuterie
Vineyard	Falls Vineyard, Bartlett Creek	Serving Temp	Well Chilled
Appellation	Niagara Peninsula	Cellaring	Drink now to 2021
Soil Type	Clay loam	Awards	New release
Age of Vines	2002	Notable reviews	New Release - . Will follow
Varietal/Blend	85% Chardonnay, 15% Pinot Gris		
Quantity Made	203 cases		
Harvest	October 2017		
Vinification	Fermented on the lees in Stainless steel		
Alcohol Content	14.3%		
Sugar Content	6.3 g/l		
LCBO #	210062 Vintages (2017 vintage not on-ordered as of May 28/18)		