



# 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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ESTATE WINERY

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

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