

calamus

ESTATE WINERY



**2013
BARREL KISSED CHARDONNAY**
VQA / NIAGARA PENINSULA / VQA
WHITE WINE / VIN BLANC



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ESTATE WINERY

*Beautifully crafted artisanal wines.
Made with care beneath the stars.*

Our 2013 Barrel Kissed Chardonnay was fermented in new French Oak then blended with stainless steel fermented Chardonnay to achieve the desired delicate oak notes. The result is a perfect balance of vanilla, caramel and fruit. Serve with smoked cheddar, butter chicken or white fish dishes.

750 ml / 12.9% alc./vol. WHITE WINE / VIN BLANC

Visit and enjoy our wines!
3100 Glen Road
Jordan ON L0R 1S0
CALAMUSWINES.COM
43.1303 N 79.3788 W



Product of /
Produit du Canada
Contains /
Contient Sulfites
54-WL-667



2013 Barrel Kissed Chardonnay

UPC	693550000912
Bottling Date	July 9, 2015
Release Date	Not yet released
Price	\$16.95 June 2017 \$17.15
Vintage	2013
Vineyard	Ball's Falls
Appellation	Niagara Peninsula
Soil Type	Clay/loam
Age of Vines	2002
Varietal/Blend	100% Chardonnay
Quantity Made	165 cases
Harvest	October 2013
Vinification	Blend of new French oak (9 months) and stainless steel
Alcohol Content	12.9 %
Sugar Content	8.0 g/l
LCBO #	330613
Tasting Notes:	
Colour	Golden straw
Aroma	Slight vanilla, caramel with pear
Palate	Vanilla and caramel flavours balanced with fresh fruit
Food Pairing	Smoked cheddar, butter chicken or white fish dishes
Serving Temperature	Lightly chilled
Cellaring	Drink now to 2018
Awards	Double Gold—ACWC 2016 Silver Medal—2016 FLIWC Honours—Intervin 2015
Notable reviews	David Lawrason 09/15—This is partially barrel fermented and partially stainless steel, but the spicy, toasty barrel notes are quite dominant. It's a medium-full bodied, firm and well-balanced style - good sense of grip without being austere. Very good to excellent length.

Natalie MacLean: 87/100 Lots of generous oak aging on this Niagara Chardonnay with aromas of butterscotch, toffee, caramel, vanilla smoke and toasty oak. Pair with grilled chicken. Chardonnay food pairings: pork tenderloin, pasta with tomato sauce, beef bourguignon, cheese. Harmonious Hard Cheese Wine. Reviewed on Sept19, 2015

Vic Harradine: Lively aromas of sweet vanilla, baking spice, apple and pear herald an oak-tinged wash of lemon and grapefruit tang robed in spiced apple and pear. It's medium-plus bodied with good texture and long finish infused with orchard fruit and oaky notes. Good now, better in six months when the oak integrates.

Wine Hobbyist 4.5 Stars ...culmination of vines planted in 2002 and grapes harvested in October of 2013, which were then aged in French Oak for 18 months.

Colour a solid golden hue. On the nose, mineral, pear, burnt caramel, and oak are noted. On the palate, well-balanced acidity, a blend of vanilla and lemon, matched with a smokey air at the back of the throat.

This is a fantastic and well structured Chardonnay from Calamus and one that will sit on our list of 'must buy' wines when the weather deems us patio ready.

Updated April 18/16, June 11/16, June 23/16, June 2/17