

calamus
ESTATE WINERY



barrel kissed

*Beautifully crafted artisanal wine,
made with care beneath the stars*

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

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2017 Barrel Kissed Chardonnay. A combination of French oak barrels and toasted French oak chips provide a subtle oak kiss. Enjoy a great balance of stone fruit and citrus with lingering butter, caramel and vanilla on the finish. Pair with creamy sauces or poached salmon with hollandaise.

750 ml / 14.0% 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 Barrel Kissed Chardonnay

UPC	693550001186	Tasting Notes:	
Bottling Date	May 23, 2018,	Colour	Rich gold
Release Date	May 23, 2018	Aroma	Light wood, ripe peach
Price	\$16.95	Palate	Bold flavours, butter and caramel followed by vanilla on the finish
Vintage	2017	Food Pairing	Cream based dishes, poached salmon with Hollamdaise, veal,
Vineyard	Falls Vineyard, Bartlett Creek	Serving Temp	Well Chilled
Appellation	Niagara Peninsula	Cellaring	Drink now to 2024
Soil Type	Clay loam	Awards	New release
Age of Vines	2002	Notable reviews	New Release - . Will follow
Varietal/Blend	100% Chardonnay,		
Quantity Made	205 cases		
Harvest	October 2017		
Vinification	Fermented in aged French Oak barrels		
Alcohol Content	14.0%		
Sugar Content	4.5 g/l		
LCBO #	330613 Vintages (2017 vintage not on-ordered as of May 28/18)		