



LIPINSKI

2021 CHARDONNAY

WINEMAKER'S NOTES

The wine underwent carbonic maceration in stainless steel tanks for eight days, after which it was transferred to 1000-liter Slovenian oak barrels and 225-liter Moldovan oak barrels to continue natural fermentation. Fermentation finished after 5 months. The wine then continued aging for a total of 21 months to develop its unique character. We bottled the wine unfiltered.

TECHNICAL DATA

A.B.V. 12.1 %

R.S. < 3 g/L

T.A. 5.55 g/L

SOURCE Niagara Peninsula

HARVEST October 7th, 8th & 10th

FERMENTATION Ambient + Carbonic

SOMMELIER'S NOTES

This wine boasts a richly expressive aroma, weaving together notes of zesty lemon, delicate white flowers, juicy Bosc pear, and the indulgent scent of buttered popcorn. It is further enhanced by the warmth of toasted almonds and a unique hint of struck match. On the palate, it presents as dry yet wonderfully ripe, balancing its concentration with an invigorating brightness. The finish is notably prolonged and satisfying. For the best tasting experience, avoid serving this wine too cold. Opt for a Burgundy bowl-shaped glass over a traditional Chardonnay glass to fully appreciate its complex character. (JL – Nov. 2023)

ESTIMATED PEAK 2027-2033

SERVE 12°C-14°C

