



LIPINSKI

2022 CHENIN BLANC

WINEMAKER'S NOTES

The wine underwent a seven-day carbonic fermentation process in concrete tanks, followed by pressing into a 2000-liter concrete tank where fermentation was completed within three weeks. After spending a month in the concrete tank, the wine was then transferred to 1000-liter French oak barrels, where it was aged for an additional seven months, allowing for the development of depth and complexity in its flavour profile. We bottled the wine unfiltered.

TECHNICAL DATA

A.B.V. 13.7 %

R.S. < 3 g/L

T.A. 5.99 g/L

SOURCE

Niagara Lakeshore - Smith Vineyard - Old Vines (30 years)

HARVEST October 26th

FERMENTATION Ambient + Carbonic

SOMMELIER'S NOTES

This wine reveals its botrytis influence through a captivating nose, where the richness of honey melds with bright lemon peel, the sweet fragrance of lilac, and the earthy notes of beeswax. Layers of butterscotch and creamed corn add to its complexity. The palate echoes these qualities, presenting a floral character that evokes powerful examples from the Loire Valley. It is distinctly dry and full-bodied, culminating in a finish that is both long and intricate. This wine promises to evolve beautifully with age and will unveil its full spectrum of flavors when decanted. (JL – Nov. 2023)

ESTIMATED PEAK 2028-2032

SERVE 10°C-13°C

