



## 2023 Chardonnay Stone

**A.B.V.** 13.3 %

**R.S.** < 3 g/L

**T.A.** 5.81 g/L

**SOURCE** Niagara Peninsula

**FERMENTATION** Ambient

**ESTIMATED PEAK** 2026-2030

**SERVE** 10-13°C

**WINEMAKER'S NOTES** The grapes for this Chardonnay were sourced from two distinct vineyards: 70% were harvested from our vineyard on the bench, while the remaining 30% came from the older vines at Hunter Farms. The wine underwent ambient fermentation in a 2000L concrete diamond tank and 1400L Terra Cotta pots, completing fermentation over a period of 10 weeks. Following fermentation, the wine was transferred to a 4000L concrete tank, where it aged for an additional six months before being bottled.

**SOMMELIER'S NOTES** The 2023 Chardonnay Stone presents a complex profile with aromas reminiscent of Chenin Blanc, featuring ripe apple, white button mushroom, wet wool, ginger, honey, saffron, and a hint of fenugreek. The palate is dry yet juicy, with fresh-picked apple character and a honeyed finish, suggesting a botrytis influence. While the nose hints Chenin Blanc, the palate's acidity offers a different profile. Pair it with poached white fish or chicken, or Niçoise salad to complement its subtle complexity.  
J.L. Jan. 2025

905.468.4321  
bigheadwines.ca

