

THE
GRANGE
of
PRINCE
EDWARD



Winemaking Notes:

Amazing fruit harvested early October. Destemmed and gently pressed into settling tank with no significant skin contact, keeping a bit of clean 'fluffy' lees for minerality. Barrel fermented in 55% new French oak puncheon and 45% 2nd fill barrique. Malolactic fermentation occurring naturally in early Summer. Aged a total of 10 months in oak then selected barrels were blended to tank. Lightly filtered.

Vintage Notes:

The harvest in Prince Edward County was characterized by dry, warm weather in September and October, which accelerated sugar accumulation and allowed for full ripening. The sunny, bright days were ideal for the development of high-quality fruit.

2024 Estate
Chardonnay

VQA Prince Edward County

*\$30 Retail

*\$25.50 Licensee

**Pricing is exclusive of bottle deposit and tax.*

13% alc./vol.

RS 0.5 g/L

PH 3.36

330 Cases Produced

Closure: Stelvin

Brix at Harvest 21.5

Crop Yield: 0.8 Tons per Acre

Vineyards - Grange Estate: Victoria Block

Harvest Date: September 21, 2024

Release Date: May 9, 2025

Made with estate grapes from our Victoria block, this nuanced Chardonnay shows great typicity for the region. Displaying laser focused minerality, notes of sweet juicy Pomelo citrus fruit, fresh baked lemon pound cake and sweet bright caramel apple. The wine boasts a voluptuous palate with a soft rich body, fresh acidity and a persistent finish.

Our Estate Vineyard is situated across 100+ acres of diverse natural lands. The 5 vineyard blocks cover an area that is varied in soils, ecology, and even weather - offering a unique terroir which influences our wines' range of character and complexity. Our Estate Series wines are crafted from our grapes picked from multiple blocks across the property.

Marlise Ponzo
marlise@grangeofprinceedward.com
416-435-9940