



Winemaking Notes:

Grapes for our Aurelia Chardonnay were hand harvested, ripe and mature. Whole cluster pressed and settled well. Racked into 33% new French oak, 33% 2nd year and the rest neutral barrel. Fermentation continued into the Spring of 2024, occasionally lees stirring. Malolactic occurring towards the tail end of ferment. Wine was racked out of barrel and settled. Natural, gentle filtration. The very best barrels were selected for this small lot bottling. This represents the very best of what we make.

Vintage Notes:

Challenging start to the season - early Spring threats of frost - atypically humid and wet season to late August - thereafter to harvest date (Oct 5) warm, sunny and with clear days and cool nights led to exceptional quality. Some say the vintage is made in September and September-October 2023 was spectacular indeed!

2023 Aurelia Series Chardonnay

VQA Prince Edward County

\$65 Retail

\$55.25 Licensee

*Pricing is exclusive of bottle deposit and tax.

14.3% alc./vol.

RS 1.1 g/L

PH 3.22

139 Cases Produced

Natural Cork Closure (Diam)

Brix at Harvest 22.7

Vineyards - Grange Estate

Harvest Date: October 5, 2023

Release Date: October 1, 2024

Tasting Notes:

Supple elegant Chardonnay displaying gorgeous mineral notes. White peach and lemon zest, hints of white flowers, crunchy stone fruit and wet river rock. Light vanilla notes from a subtle oak aging round out the bouquet. Fresh and ethereal, round and savoury all at the same time. Perfectly balanced Chardonnay.

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.

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