

ON SEVEN

ESTATE WINERY

2021 CHARDONNAY MAGNUM

THE DEVOTION ON SEVEN

HARVEST DATE: September 20-21, 2021

GRAPES: 100% estate fruit, certified Organic by Pro-Cert

BRIX AT HARVEST: 21.3°

TITRATABLE ACIDITY: 7 g/L

ALCOHOL: 13.7% alcohol / volume

TOTAL PRODUCTION: 6 cases (36 bottles)

VINTAGE

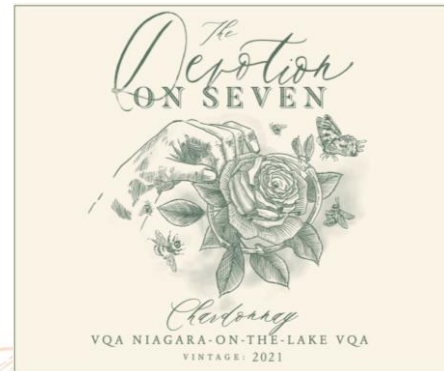
2021 was a memorable vintage that demanded attention to detail and some tough decisions. A mild Winter and favourable Spring resulted in a large potential crop. Our choice to green harvest and reduce that crop proved crucial, as a mild and favourable August was followed by a very wet September. Most of our Chardonnay achieved sufficient maturity to result in a characteristically ripe and concentrated *On Seven* style. We did have one block of Chardonnay that did not meet our criteria for still wine; however, we realized that it would provide a delightful sparkling wine experience.

WINEGROWING

The vineyard is composed of calcareous loam and clay soil. This wine was created predominately from a 2014 planting of Chardonnay Dijon clone 76, selected for its stable, fresh acidity. This clone's loose clusters and natural mildew resistance allow for longer hang time, and thus, greater physiological ripeness. This wine also includes a small percentage of grapes from our 2015 planting of Chardonnay Dijon clone 95, and our 2018 planting of Chardonnay Dijon clone 96, which contributed fruit flavours and minerality. The blending of the three clones produced a wine of greater complexity and elegance.

PRODUCTION

Estate fruit was hand-harvested and the whole clusters were then pressed to produce juice. After settling to remove gross lees, the juice was transferred to French oak barrels (25% new, 75% neutral) for wild yeast fermentation and aging. After 20 months in barrel, the wines were coarsely filtered and bottled.



'THE DEVOTION' SERIES

This wine is a blend of Chardonnay from the finest barrels, from the finest blocks, from the finest year. This series is the finest expression of *On Seven* terroir.

TASTING

Medium gold in colour. Floral and herbal aromas of linden flower, fennel and chamomile are supported by tightly-wound notes of ripe apricot, yellow peach, Bartlett pear purée, and wet clay. Vanilla, honey, nutmeg and barley sugar nuances signal the subtle oak contribution. Lively on the palate, with fruit, spice and oak flavours well-integrated. Long, mouth-watering finish with persistent flavours of honey, fennel and salinity. Will reward 5-10 years of aging from vintage.

ENJOYMENT

This wine is best experienced in concert with rich foods, as it has the personality to support its participation in the conversation, and the restraint to allow the companion food to express itself. Likely matches include crustaceans, rich finned fish (including halibut or salmon), poultry and pork prepared simply, roasted, or with cream/butter sauces. Saffron, preserved lemon, apple, fennel or mushrooms in the preparations will serve as bridges to the unique qualities of the wine. This wine is also a natural partner with charcuterie and cheeses.

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