

ON SEVEN

ESTATE WINERY

2023 CHARDONNAY

THE PURSUIT ON SEVEN

HARVEST DATE: October 2, 2023

BRIX AT HARVEST: 20.4°

TITRATABLE ACIDITY: 7 g/L

ALCOHOL: 13.4% alcohol / volume

TOTAL PRODUCTION: 86 cases (1,032 bottles)

VINTAGE

The 2023 Winter season started off on a positive note. It was seasonally cold, but not cold to the point to cause any winter damage to the vineyard. The Spring was equally encouraging: some rain, and pleasant temperature. However, the 2023 season took several wild turns. In May, we experienced a hailstorm. Then, the Summer turned out to be unseasonably cool and wet. This mild and wet season resulted in high mildew pressures in the vineyard. Then, September took another wild turn. Not only was it warmer than normal, but we had a full month of no rain. Between the loss of grapes from the hail, and the steps taken to keep mildew pressures under control, the vineyard was down to one tonne an acre of fruit. But, in the end, the fruit was clean, ripe, and with great acidity.

WINEGROWING

The vineyard is composed of calcareous loam and clay soil. This wine was created from a 2014 planting of Chardonnay Dijon clone 76, selected for its stable, fresh acidity, fruit flavours, and minerality. This clone's loose clusters and natural mildew resistance allow for longer hang time, and thus, greater physiological ripeness. This clone produces a wine of great 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 PURSUIT' SERIES

This wine is a blend of Chardonnay from distinct French barrels. This blending allows its expression to be greater than its individual parts. 'The Pursuit' series is a classic expression of *On Seven* terroir.

TASTING

Colour - medium gold. Aromas – generous baked apple, Bartlett pear, saffron, clover flower, vanilla and a wisp of smoke. Palate - rich and oily on entry, both dense and silky across the palate, with tangy acidity offering lift, refreshment and significant length. Flavours of honeyed apple and pear with oak spice and vanilla in a supporting role. Blanched almonds, wet stone and concentrated fruit flavours linger on the finish.

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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