



## **ABC - All 'Bout Chardonnay!**

**Wineries to visit:** *Coyote's Run Estate Winery, Hillebrand winery, Jackson-Triggs Niagara Estate Winery, Niagara College Teaching Winery, PondView Estate Winery, Riverview Cellars and Southbrook Vineyards*

Stop by our wineries and you'll taste the reasons for Chardonnay's immense popularity. This itinerary will take you on a tour of oaked and unoaked styles. Oak ageing in barrels imparts characteristics that give Chardonnay a fuller body, as well as notes and flavours like vanilla, spice or smoke. Much depends on the type of oak (French, American, Canadian), the degree of toasting inside the barrel, and the length of time the wine ages in the barrel. Non-oaked Chardonnays aged in stainless-steel tanks will be lighter and may possess fruitier characteristics. Which to choose? Well, it all comes down to taste.

**Coyote's Run Estate Winery** produces its most popular wine in stainless steel tanks: perfect for those who prefer a fresh and fruitier style of Chardonnay. It has been named, "One of the most consistent and best value whites in Ontario".

Each vintage, **Jackson-Triggs Niagara Estate Winery** produces a variety of different Chardonnays to suit almost any taste. Taste and explore the versatility of how Chardonnay is crafted, including their unoaked styles.

**Riverview Cellars** is one of those wineries that people are buzzing about as of late. Known best for its aromatic whites, this family owned and operated winery is making a name for itself with its oaked and unoaked Chardonnays. Both styles of Chardonnay are winning awards and receiving accolades from tasters and critics alike.

At **Hillebrand Winery** there's a rare treat in store. Each vintage the winery produces a collection of Single Barrel, Single Vineyard Chardonnays. Only about 20 cases of each wine are made and each is hand numbered. These special wines are a true reflection of the terroir of Niagara-on-the-Lake and the craftsmanship of the winemaker.

**PondView Estate Winery** might be one of the newest wineries in Niagara-on-the-Lake, but since opening its doors in the summer of 2010 they have been making superb Chardonnays that are winning awards on an international level. Boasting what could possibly be Niagara-on-the-Lake wine country's most lengthy tasting bar, you will have no trouble getting a sample from one of the winery's friendly staff. If you like what you taste, you should definitely buy it then. All of PondView's Chardonnays are made in small batches and the sell-out quickly.

Oaked Chardonnay has been **Niagara College Teaching Winery's** wine of distinction since its first vintage won gold in 2001. In fact, this wine has won medals each year since its inception. Under the tutelage of their professors, the students of Niagara College's Winemaking & Viticultural program grow Chardonnay grapes in the campus vineyard and make the wines with their own hands.

**Southbrook Vineyards** offers the unique opportunity to taste three Chardonnays of different vintages side by side (also known as a vertical tasting). From their Triomphe family of wines, these are all reserve-quality wines, some that have spent significant time aging in the bottle. This tasting is a practical demonstration of the ageability of well-made Ontario Chardonnays.