



# Barrel Aged Chardonnay

## VQA Niagara Peninsula

Barrel aged Chardonnays from Ontario are among the best in the world and the Strewn Barrel Aged Chardonnay is the #1 selling VQA Chardonnay in Ontario. Our Barrel Aged Chardonnay follows the guiding philosophy: oak should be to wine as seasoning is to food—enough to add interest and complexity but not so much that it overwhelms.

### Tasting Notes

Aromas of vanilla, peach, pear and toasty oak with a smooth, rich texture and a long, refreshing citrus finish.

### Winemaker Notes

The winemaking team works with a combination of new, one and two-year old (or older) barrels from oak grown in France, the United States and Canada. Some of the wine is fermented then aged in barrels; a portion is fermented in stainless steel then transferred to barrel for aging.

The diversity adds complexity, flavour notes and balance.

### Food Pairing Notes

A lovely versatile wine, this lighter Chardonnay goes well with white meats (try with Chicken Fried Rice) and creamy dishes (a simple Mac 'n Cheese).

### Technical Details

Varietal: **Chardonnay**

Appellation: **VQA Niagara Peninsula**

Brix at Harvest: **22.1°**

Residual Sweetness: **8.8 g/L**

Alcohol %: **12.4**