

# Ontario CHARDONNAY

Chardonnay thrives in Ontario's cool climate, where diverse mesoclimates and terroirs create the perfect environment for this versatile grape. Early budding and ripening make it well-suited to the region's shorter growing seasons. From the Niagara Peninsula to Prince Edward County and Lake Erie North Shore, Chardonnay is crafted in a variety of styles that showcase the unique characteristics of each region.

Challenges such as frost risks and humidity require careful vineyard management, including site selection, canopy management, and vigilant monitoring for fungal issues.

## HARNESSING ONTARIO'S TERROIR

Ontario winemakers use a combination of traditional and innovative techniques to craft exceptional Chardonnay wines:

- **In the vineyard:** Site selection is crucial to express different styles. Winemakers also adjust harvest timing to influence flavor development. Earlier harvests bring out crisp citrus and green apple notes, while later harvests reveal stone fruit and tropical flavors.
- **In the cellar:** Techniques like fermentation and oak aging further enhance the complexity and texture of the wine.

### *Learn More*

Whether it's producing a lean, steely Chardonnay or a lush, buttery one—this grape can do it all.

## CHARACTERISTICS

*Green-skinned variety*

*Early budding, early ripening, versatile.*

*Grape can be neutral but produce range of aromas and flavours by location*

## CHALLENGES

*Early bud break, which poses frost risks*

*Humidity from the Great Lakes that can lead to mildew and fungal infections*

*Requires careful management to express different mesoclimates*