

Gibson
family
group



TWO SISTERS VINEYARDS

Chardonnay

VINTAGE: 2017

GRAPE(S): Chardonnay

COUNTRY: Canada

APPELLATION: Ontario, Niagara Peninsula VQA

VINEYARD: N/A

SUGAR: 3 g/L

ACIDITY: 6 g/L

ALCOHOL: 13%

STYLE: Rich and toasty

FOOD PAIRINGS: Roasted Turkey, butter poached lobster, seafood pasta in cream sauce.

THE DOMAINE: Established more than a decade ago and awarded “Best Small Winery in Canada” by the National Wine Awards, two sisters, Angela Marotta and Melissa Marotta-Paolicelli have created a gorgeous estate producing super-premium and luxury wines in Canada. Settling in the Niagara region, particularly Niagara-on-the-Lake, the Marotta family winery reflects their passion to bring people together over Italian food, pristine Bordeaux style wines and culture. Taking a non-interventionist approach, winemaker Adam Pearce is dedicated to drawing on the unique soil composition and terroir on the estate. The first of its kind, estate grown Blanc de Franc sparkling, showcases Ontario at its finest, while their elegant whites, sourced from leading vineyards in the cooler, mineral-rich Niagara Escarpment Benchlands highlights the delicate and delicious nature of our VQA. The complex estate red Bordeaux varieties from the warm Niagara River sub-appellation, rivals its French counterpart. Angela and Melissa’s motivation and commitment to excellence is evident in every wine produced. Along with Adam’s expertise and meticulous approach to winemaking, Two Sisters Vineyard represents the best of Ontario, proving once again there is no place like home.

VITICULTURE AND VINIFICATION: The grapes for this wine were hand-harvested from premium, old vine Chardonnay vineyards in Niagara. Berries were gently whole cluster pressed before being transferred to barrel. The juice was fermented in 100% French oak, 30% of which was new. The Chardonnay spent 6 months aging in barrel with regular batonnage (stirring of the lees) to increase texture and mouthfeel in the finished wine.

VINTAGE DETAILS: According to VQA Ontario, the rainy summer had moderated expectations for harvest, but a hot, sunny and dry September gave the grapes in all three growing regions abundant opportunity to ripen and fully develop their flavours. Conditions during harvest were ideal across the province. October continued to be warm and dry allowing for ripening of later maturing varieties and harvest proceeded into November, with processing as late as the third week. On the heels of the regular harvest, temperatures dipped below -8 C in mid-December, allowing the harvest of grapes destined for Icewine to begin.

TASTING NOTE: Ripe citrus and McIntosh apple. Judiciously aged in 100% French oak for exceptional balance of flavor and character. Elegant finish reveals toasted nuts and limestone minerality.

PERSONAL NOTES: