



The Tragically Hip are proud to release their 5th vintage of the limited edition “Ahead by a Century” Chardonnay

Ahead by a Century Chardonnay was originally created to commemorate the 20th anniversary of The Tragically Hip’s 5th album - Trouble at the Henhouse which debuted at #1 on the Canadian Albums Chart 20 years ago, stayed #1 for 4 straight weeks and has been certified 6 times platinum.

The wine is a collaboration with multi-award winning Stoney Ridge Estate Winery in Vineland who also worked with the band on the critically acclaimed creation of the Fully Completely Grand Reserve Red, which became one of the fastest selling VQA wines ever launched.

The wine is available at Stoney Ridge's wine boutique in Vineland, direct at Ontario bars and restaurants and via on-line sales at www.thehip.com and www.stoneyridge.com.



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For further information on The Tragically Hip:
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\$21.95

\$18.36 Licensee

Tasting Notes:

A delightful balance between fruit and oak. Lush aromas of vanilla, coconut and floral spice mix with cantaloupe, pear and melon. The palate is fuller bodied with a silky, buttery texture, balanced by soft citrus acidity and mineral notes. Flavours include vanilla, peach, ripe apple and crème brûlée. The finish is a rich creamy oak medley with balancing citrus acidity. Drinking well now, this wine can be aged a further 2 - 4 years for added complexity.

Winemaker Notes:

100% Chardonnay harvested in October from 2 vineyards on the Niagara Peninsula. Grapes were crushed and fermented at cool temperatures in both barrel and stainless-steel tank. Half of the wine was put into new oak (100% French) barrels and aged for 9.5 months on the lees. The lees were stirred up periodically while aging. During this time, full malolactic fermentation was allowed to occur. Blended and bottled under screwcap closure, July 2021

Technical Notes:

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| Vintage: | 2020 |
| Blend: | 100% Chardonnay |
| Harvest Date: | Oct 8 th |
| Vineyards: | Harvested from select vineyards in the Niagara Peninsula |
| Brix: | 22.4 |
| Harvested by: | Mechanical harvester |
| Residual Sugar: | 5.5 g/L |
| Alcohol: | 12.9% |
| Fermented in: | 50% Stainless steel, 50% in new French Oak Barrel, |
| Malolactic: | 100% Malolactic Fermentation |
| Aged: | 9 months in 50% French Oak, 50% Stainless steel tank on the lees |
| Bottled: | July 2021 |
| Total Case Production: | 1650 cases |