

2025 Fielding Unoaked Chardonnay

VQA Niagara Peninsula

Tasting Notes

This wine is fresh and fruit-driven with aromatics of honeycrisp apple, nectarine, melon and hints of tropical fruits. The ripe fruit notes carry through to the palate which is light, crisp and refreshing. This wine also has remarkable roundness and texture, which lends complexity and weight to the wine, while remaining fresh to the wine, while remaining fresh and easy drinking.

Winemaking Notes

Fermented at cool temperatures in stainless steel to help retain the fresh fruit aromatics and flavours that had developed in the vineyards. The individual vineyard components that make up the final blend for this wine were kept on their lees to help build richness on the palate. The wines did not undergo malo-lactic fermentation in order to help Preserve their vibrant acidity and freshness. The wines were racked off their lees and combined just prior to bottling.

Food Pairings

Pair with a variety of different food such as grilled chicken, turkey burgers, salmon and oysters. This wine is very versatile and is also great with salads, corn on the cob and pasta dishes with a white creamy sauce. When in doubt serve as an aperitif to pair with many different finger foods and appetizers.

Varietal Composition: 100% Chardonnay

Appellation: VQA Niagara Peninsula

Cooperage: Stainless steel

Alcohol: 12.5%

Residual Sugar: 2 g/l

LCBO #: +164491

Retail: \$16.95



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Represented by EPIC WINES AND SPIRITS INC

contact@epicwinesandspirits.ca

