



THE LONG WAY HOME

TECHNICAL SPECIFICATIONS

Vintage	2022
Variety	Chardonnay
Appellation	VQA Beamsville Bench
Vineyard	Felseck Vineyard, organically grown and certified
Picking Date	September 30th, 2022
Alcohol	13.0%
Residual Sugar	2.5g/L
pH	3.30
TA	6.2g/L
Production	130 cases
Fermentation	60% whole bunch pressed, and barrel fermented; 40% skin fermented at low temperatures and barrel aged
Oak	10 months in French Oak, 20% new
	UNFINED, UNFILTERED
Bottling Date	August 30th, 2023
Release Date	November 25th, 2023

TASTING NOTES

Appearance	Green tinged straw coloured
Nose	Floral, Citrus: clementine and lemon, Stone fruit: pear and yellow apple
Palate	Ripe pear, fresh acidity, lemon zest, flinty, medium bodied, light toast
Finish	Balanced, structured, layered, creamy texture, lingering, spicy finish
Cellaring	5-7 years
Serving Temperature	12°C
Food Pairing	Fire roasted late season vegetables, Grilled trout, Creamy seafood curry, Chanterelles, Pear tart
Cheese Pairing	Aged Cheddar, Brie, Gouda, Manchego, washed rind Niagara Gold

VINTAGE CONDITIONS

Following the exceptionally cold winter of 2021/2022, spring conditions were variable with big temperature swings and high precipitation in the form of rain and snow. Good vineyard practices like timely leaf removal and canopy management were essential in keeping the vines healthy with the high humidity levels. At harvest, conditions improved favourably to hot and dry, giving the fruit time to ripen completely and the opportunity to pick at optimal phenological ripeness. Although a smaller than usual crop, the 2022 vintage is showing high quality and excellent cellaring potential.

ABOUT THE LONG WAY HOME

The Long Way Home is a lifelong aspiration, a culmination of everything learned and years of experience making wines from unique and off the beaten path vineyards all over the world. It tells the story of leaving behind the known and putting down new roots. It is also a story of coming full circle, of strengthening old bonds and new friends who became close friends and making this wine come to life – Marlize Beyers, Winemaker

WHY CHARDONNAY?

Chardonnay is grown in many regions around the world due to its versatility in style and adaptability to various climates, but its true character can only shine in the right *terroir*. The Beamsville Bench sub-appellation is one of those, with the soils a mix of gravel, sand, silt, and clay layered in dolomitic limestone, the result of continuous erosion of the Niagara Escarpment and years of glacial activity. In the cool climate of the Bench, Chardonnay's potential for greatness shows, resulting in elegant wines with fresh natural acidity and intense aromatic expression.

