



| FLIGHT #1 – FLIGHT NAME: Communicating Chardonnay – From Stainless to Barrel | | | | | |
|---|---------|-------------------------------------|--------------------------------|---------|--------------|
| SPEAKER: Elizabeth Davies, Owner & Lead Sommelier, E.D. Wine Co. | | | | | |
| # | Vintage | Name | Proprietor | Price | Availability |
| 1 | 2025 | INOX Unoaked, Niagara Peninsula | Peninsula Ridge Estates Winery | \$15.90 | Winery/LCBO |
| 2 | 2024 | Unoaked, Niagara Peninsula | Konzelmann Estate Winery | \$17.95 | Winery/LCBO |
| 3 | 2020 | Chardonnay, Benched | Villa Romana Estate Winery | \$32.95 | Winery |
| 4 | 2024 | Chardonnay, Beamsville Bench | Malivoire Winery | \$22.00 | Winery/LCBO |
| 5 | 2024 | Upper Farm Vineyard, Creek Shores | King and Victoria Winery | \$35.00 | Winery |
| 6 | 2023 | Handshake Series, Schuele Vineyards | Honsberger Estate Winery | \$34.00 | Winery |
| 7 | 2024 | Barrel Fermented, Niagara Peninsula | Strewn Winery | \$25.00 | Winery/LCBO |

| FLIGHT #2 – FLIGHT NAME: Ontario Chardonnay: Geography, Blends, Single-Vineyards | | | | | |
|---|---------|---|-------------------------------|----------|--------------|
| SPEAKER: Thomas Bachelder, Winemaker, Bachelder Niagara | | | | | |
| # | Vintage | Name | Proprietor | Price | Availability |
| 1 | 2023 | Niagara Peninsula | Konzelmann Estate Winery | \$24.95 | Winery/LCBO |
| 2 | 2023 | Grand Reserve, Niagara Peninsula | Jackson Triggs Niagara Estate | Sold Out | Winery/LCBO |
| 3 | 2023 | Catharine's, Prince Edward County | Huff Estates Winery | \$34.00 | Winery |
| 4 | 2023 | Speck Family Reserve, Short Hills Bench | Henry of Pelham Family Estate | \$29.95 | Winery/LCBO |
| 5 | 2023 | Robyn's Block Vineyard | Tawse Winery | \$46.95 | Winery/LCBO |
| 6 | 2023 | CSV, Beamsville Bench | Cave Spring Vineyard | \$34.95 | Winery/LCBO |
| 7 | 2023 | Grimsby Hillside Vineyard, Frontier Block | Divergence Wines | \$53.00 | Winery |

| FLIGHT #3 – FLIGHT NAME: The Winemakers Hand | | | | | |
|---|---------|-------------------------------------|--------------------------|---------|--------------|
| SPEAKER: Matt Smith, Winemaker, Honsberger Estate, Cloudsley Cellars | | | | | |
| # | Vintage | Name | Proprietor | Price | Availability |
| 1 | 2024 | Chardonnay Estate, Beamsville Bench | Cave Spring Vineyard | \$24.95 | Winery/LCBO |
| 2 | 2024 | Barrel Select, Lincoln Lakeshore | Meldville Wines | \$29.00 | Winery |
| 3 | 2023 | Wismer Foxcroft, Twenty Mile Bench | Skye Chase Winery | \$40.00 | Winery |
| 4 | 2023 | Clos de Kew, Beamsville Bench | Domaine Le Clos Jordanne | \$37.19 | Winery |
| 5 | 2023 | Chardonnay, Niagara Peninsula | Battersea Wines | \$26.00 | Winery/LCBO |
| 6 | 2022 | En Famille, British Columbia | Joie Farm | \$39.95 | Winery/LCBO |
| 7 | 2017 | Unfiltered bottled with Lees, NOTL | Stratus | \$60.20 | Winery |

| FLIGHT #4 - FLIGHT NAME: I Live My Life One Vintage at a Time | | | | | |
|--|---------|---|-------------------------------|---------|--------------|
| SPEAKER: André Proulx, André Wine Review, 80x Wine | | | | | |
| # | Vintage | Name | Proprietor | Price | Availability |
| 1 | 2024 | Speck Family Reserve, Short Hills Bench | Henry of Pelham Family Estate | \$34.95 | Winery/LCBO |
| 2 | 2022 | Le Grand Clos, Twenty Mile Bench | Domaine Le Clos Jordanne | \$52.00 | Winery/LCBO |
| 3 | 2021 | Ontario | Two Sisters | \$39.00 | Winery/LCBO |
| 4 | 2019 | Beamsville Bench | Two Sisters | \$55.00 | Winery |
| 5 | 2016 | Senchuk Vineyard, Lincoln Lakeshore | Leaning Post | \$95.00 | Winery |
| 6 | 2014 | Reserve, St. David's Bench | Ravine Vineyard | \$55.00 | Winery |
| 7 | 2000 | Niagara Peninsula | Cave Spring Vineyard | \$25.00 | CWL, BrockU |

| FLIGHT #5 – FLIGHT NAME: WINE OPTIONS! | | | | | |
|---|---------|--------------------------------------|--------------------------|---------|--------------|
| HOSTED BY: Rob Power, Winemaker, Creekside Estate Winery | | | | | |
| # | Vintage | Name | Proprietor | Price | Availability |
| 1 | 2023 | Private Reserve, Niagara Peninsula | Peller Estates | \$24.75 | Winery/LCBO |
| 2 | 2022 | Nova Scotia | Blomidon Estate | \$31.95 | Winery/LCBO |
| 3 | 2024 | Les Vénérables Vieilles Vignes | La Chablisienne | \$32.95 | LCBO |
| 4 | 2023 | Estate Vineyards, West Niagara | Tawse Winery | \$29.95 | Winery/LCBO |
| 5 | 2022 | Claystone Terrace, Twenty Mile Bench | Domaine Le Clos Jordanne | \$42.00 | Winery |

**Thank you to all of the VQA wineries
for their wine submissions and ongoing support of the tasting.**

Experts Tasting 2026 – WINE SUMMARIES

FLIGHT 1 - Communicating Chardonnay – From Stainless to Barrel

2025 INOX Unoaked Chardonnay, Niagara Peninsula, Peninsula Ridge Estate Winery

5600 King Street West, Beamsville, ON L3J 1N6 905-563-0900 Web: peninsularidge.com

The 2025 Inox Chardonnay is layered with aromas of green apple, Bartlett pear, citrus fruit, and apple blossoms. With balanced acidity, this light-bodied wine has a long, satisfying finish with just a hint of minerality, which speaks to the terroir of the Niagara Peninsula. Fruit-forward and bursting with vibrant flavours of a cool-climate Chardonnay. Cool temperature fermentation and ageing in neutral, temperature-controlled stainless steel, to allow for maximum protection of pure fruit character.

2024 Unoaked Chardonnay, Niagara Peninsula, Konzelmann Estate Winery

1096 Lakeshore Rd, Niagara-on-the-Lake, ON L0S 1J0 905-935-2866 Web: konzelmann.ca

The 2024 Chardonnay Unoaked was produced from 100% Chardonnay fruit sourced from Niagara-on-the-Lake. Fermentation was completed entirely in stainless steel tanks to preserve varietal purity and primary fruit character. Selected yeast strains enhanced citrus and stone fruit aromatics during fermentation. No oak aging or malolactic fermentation was used, maintaining a clean and fresh profile. The wine contains 5 g/L residual sugar, contributing subtle balance and texture while supporting its crisp, fruit-driven structure and bright overall finish.

2020 Unoaked Chardonnay, Bench, Villa Romana Estate Winery

4746 King St, Lincoln, ON L3J 1E2 587-437-1846 Web: villaromana.ca

An unoaked Chardonnay from the Niagara's Beamsville Bench, the 2020 vintage highlights purity and balance. Crafted with finesse, it shows a pale lemon-green hue with bright citrus and ripe orchard fruit aromas. The palate is defined by crisp acidity and mouth-watering citrus pith, delivering a clean, refreshing finish. This wine reflects the natural expression of the vineyard and the vibrant character of Bench-grown Chardonnay.

2024 Chardonnay, Beamsville Bench, Malivoire Winery

4260 King St, Beamsville, ON L0R 1B0 905-563-9253 Web: malivoire.com

Made from hand-picked fruit, 60% of chardonnay from the Moira Vineyard, 20% chardonnay and chardonnay musque from the Malivoire Estate site, and 10% chardonnay from the Mottiar Vineyard. The average age of all vines was 26 years. 50% of the wine went through primary and partial malolactic fermentation and aged in mature 300L French oak barrels, while the other half remained in tank for fermentation. After 10 months on lees, the portions were combined and bottled in August 2025.

2024 Upper Farm Vineyard Chardonnay, Creek Shores, King and Victoria Winery

3845 Victoria Ave, Lincoln, ON L0R 2C0 905-562-0000 Web: kingandvictoria.com

Sourced from the Upper Farm Vineyard (Creek Shores). The fruit was hand-harvested and hand-sorted then whole cluster pressed followed by wild ferment and natural MLF in stainless steel. Aged six months in stainless steel and seasoned French Oak barrels. The wine is flaxen coloured in appearance. On the nose, this enticing wine opens with aromas of stone fruit, lemon, honeysuckle, along with notes of wildflowers. On the palate, it is dry and medium-bodied with a luscious mouthfeel.

2023 Handshake Series Chardonnay, Schuele Vineyards, Honsberger Estate Winery

4060 Jordan Rd, Jordan Station, ON L0R 1S0 905-562-4339 Web: honsbergerestate.com

This wine is a barrel fermented Chardonnay Hand-picked from the Schuele Vineyard in the Lincoln Lakeshore Sub app. It was fermented in two formats, 1 new 500L puncheon and 3 neutral burgundian barrels. I wanted something with new oak but not too intense and I got that with the new puncheon. This wine was fermented native yeasts, I don't use cultivated yeast for any of my Chardonnays to gain complexity in the wine.

2024 Barrel Fermented Chardonnay, Niagara Peninsula, Strewn Winery

1339 Lakeshore Rd, Niagara-on-the-Lake, ON L0S 1J0 905-468-1229 Web: strewnwinery.com

A rich, oak-forward Chardonnay crafted for those who appreciate bold aromatics and a long, toasty finish. This 50/50 blend of estate-grown NOTL fruit and select Beamsville Bench vineyards was cool fermented in 225L barrels and aged on lees for 10 months. Full malolactic fermentation with monthly bâtonnage brings a creamy texture and subtle buttery notes, while a mix of new and second-fill French and American oak adds layered aromatic complexity and depth to the final wine.

FLIGHT 2 - Ontario Chardonnay: Geography, Blends, Single-Vineyards

2023 Catharine's Chardonnay, Prince Edward County, Huff Estates Winery

2274 Prince Edward County Rd 1, Bloomfield, ON K0K 1G0 613-393-1414 Web: huffestates.com

Amongst one of the best vintages at Huff Estates, 2023 reveals excellent wines. A dry and warm harvest season allowed us to reach the perfect combination between Flavors, sugar and acidity. Our Catharine's chardonnay spent 14 months in French oak (80%) and Stainless steel tank (20%). With a low intervention during the ageing period, the wine evolved slowly but nicely. Well-balanced, fruit forward and mineral notes define this wine from our unique terroir.

2023 Grimsby Hillside Vineyard, Frontier Block Chardonnay, Divergence Wines

Divergencewines.ca 289-214-7845

Grimsby Hillside Vineyard owner Paul Franciosa and vineyard manager Josh Mitchell do an incredible job farming this site on the Western most "frontier" of Niagara in Winona. These 20 year old vines tucked under the escarpment always ripen slowly, allowing for great hang time to develop flavours. The 2023 vintage was no exception, and the perfectly ripe fruit makes for a very rewarding wine. Wild fermentation in French Oak (28% new), 17 months elevage, bottled unfiltered.

2023 CSV Chardonnay, Beamsville Bench, Cave Spring Vineyard

4043 Cave Spring Road, Beamsville, ON L3J 0W6 905-563-9393 Web: cavespring.ca

Whole-cluster pressing; 4-month barrel fermentation in French oak using exclusively indigenous yeast; barrel formats were 40% neutral 225L, 30% neutral 500L, and 30% 3rd-4th fill 225L; barrel ageing for 18 months sur lie; full malolactic fermentation; minimal sulphur additions.

2023 Robyn's Block Vineyard Chardonnay, Tawse Winery

3955 Cherry Ave, Vineland, ON L0R 2C0 905-562-9500 Web: tawsewinery.ca

2023 Speck Family Reserve Chardonnay, Short Hills Bench, Henry of Pelham Family Estate Winery

1469 Pelham Road, R.R. #1, St. Catharines, ON L2R 6P7 905-684-8423 Web: henryofpelham.com

This wine comes from our Block 108 planted in 1997. Grapes were picked on October 25th. 100% barrel fermented and aged in French oak, 15-20% new with the balance 2nd, 3rd, and 4th fill. The wine went through malo-lactic fermentation. Aged for 9 months and bottled in August 2024.

2023 Chardonnay, Niagara Peninsula, Konzelmann Estate Winery

1096 Lakeshore Rd, Niagara-on-the-Lake, ON L0S 1J0 905-935-2866 Web: konzelmann.ca

The 2023 Chardonnay Barrel Aged was crafted from fruit grown in Niagara-on-the-Lake. Fermentation took place in stainless steel tanks, followed by six months of aging in second and third use French oak barrels, imparting notes of toasted almond and vanilla. Approximately 30% of the blend underwent malolactic fermentation, adding texture and softness to the palate. The final blend is composed of 90% Chardonnay and 10% Riesling, with the Riesling contributing a hint of freshness and vibrancy to the wine. The wine contains 4 g/L of residual sugar.

2023 Grand Reserve Chardonnay, Niagara Peninsula, Jackson-Triggs Niagara Estate

2145 Niagara Stone Rd, Niagara-on-the-Lake, ON L0S 1J0 905-468-6173 Web: jacksontriggswinery.com

Harvested from our Heron Pond Vineyard on the Beamsville Bench (70%) and Montague in Four Mile Creek (30%) between October 18th and November 2nd respectively. The fruit was hand picked and whole cluster pressed before naturally starting fermentation at 16 degrees in tank before sending down to barrel to finish. Each block underwent malolactic fermentation, to completion in barrel and was afforded an 19-month elevage in 100% French oak (23% new), until it gained incredible complexity and balance.

FLIGHT 3 - The Winemakers Hand

2024 Chardonnay Estate, Beamsville Bench, Cave Spring Vineyard

4043 Cave Spring Road, Beamsville, ON L3J 0W6 905-563-9393 Web: cavespring.ca

Whole-berry pressing; 8-week fermentation, 35% in a 3,500L cask, 20% in neutral 500L barrels, 15% each in new and 2nd-4th fill 225L French-oak barrels, and 15% in tank; all lots fermented at unregulated temperatures using exclusively indigenous yeast and aged 10 months sur lie; 85% malolactic fermentation; minimal sulphur additions.

2024 Barrel Select Chardonnay, Lincoln Lakeshore, Meldville Wines

4888 Ontario Street, Beamsville, ON L3J 1V2 905-563-6500 Web: meldvillewines.com

Grapes were harvested in late October by hand from two Distinct vineyards in the Lincoln Lakeshore sub appellation in perfect condition. Grapes were gently crushed and juice was settled before transfer to 3rd and 4th use French oak barrels for ferment. Following fermentation with indigenous yeast and natural malolactic yeast the wine aged on its lees for 12 months before racking.

2023 Wismer Foxcroft Chardonnay, Twenty Mile Bench, Skye Chase Winery

45811 Fruit Ridge Line, St Thomas, ON N5P 3S9 519-775-2216 Web: skychasewinery.com

2023 was the inaugural vintage from Skye Chase, making it a special set of wines for us. We decided for our Chardonnay to whole cluster press for optimal acidity and structure and we utilized a blend of stainless steel, new, and neutral oak to maintain a balance of fruitiness with the rich mouthfeel from malolactic fermentation. Toast, vanilla, and tropical fruit aromas are complemented with flavours of mango and crème brûlée on the pallet.

2023 Clos de Kew Chardonnay, Beamsville Bench, Domaine Le Clos Jordanne

4260 Mountainview Rd, Beamsville, ON L3J 2C8 905-563-3942 Web: leclosjordanne.com

Kew Vineyard, located on the Beamsville Bench, is a picturesque site with established Chardonnay blocks that contribute key fruit to Clos de Kew for Domaine Le Clos Jordanne. Sharing some climatic harmony with our Jordan vineyards, its grapes are hand-harvested, carefully sorted, and gently pressed. Fermented naturally and aged 18 months in barrel, the wine is meticulously crafted to express the vineyard's distinct terroir. This is the first vintage off this vineyard for Domaine Le Clos Jordanne.

2023 Chardonnay, Niagara Peninsula, Battersea Wines

Collab Wine & Beverage Web: <https://drinkcollab.ca/pages/battersea-wines>

Fermented in barrel with spontaneous and inoculated yeasts followed by ageing for 16 months in barriques. Rich, textured on the palate balanced with fresh acidity and a long creamy finish. Generous, yet refined.

2023 En Famille Chardonnay, British Columbia, Joie Farm Winery

2825 Naramata Rd, Naramata, BC V0H 1N1 250-496-0093 Web: joiefarm.com

En Famille is richly layered and deeply expressive, offering both intensity and finesse. Aromas of lemon curd and wet stone, mingling with ripe mango, white peach, and a hint of crème brûlée. On the palate, citrus and stone fruits unfold into custard and tropical tones, supported by a fine mineral thread and subtle oak spice. The texture is generous yet poised, with bright acidity balancing the wine's natural concentration. A long, elegant finish suggests excellent aging potential.

2017 Unfiltered Bottled with Lees Chardonnay, NOTL, Stratus

2059 Niagara Stone Rd, Niagara-on-the-Lake, ON L0S 1J0 905-468-1806 Web: stratuswines.com

FLIGHT 4 - I Live My Life One Vintage at a Time

2024 Speck Family Reserve Chardonnay, Short Hills Bench, Henry of Pelham Family Estate Winery

1469 Pelham Road, R.R. #1, St. Catharines, ON L2R 6P7 905-684-8423 Web: henryofpelham.com

This wine comes from our Blocks 103, 105, and 108 planted between 1988 and 1997. Grapes were picked on October 8th and 9th. 100% barrel fermented and aged in French oak, 15-20% new with the balance 2nd, 3rd, and 4th fill. The wine went through malo-lactic fermentation. Aged for 9 months and bottled in August 2025.

2022 Le Grand Clos Chardonnay, Twenty Mile Bench, Domaine Le Clos Jordanne

4260 Mountainview Rd, Beamsville, ON L3J 2C8 905-563-3942 Web: leclosjordanne.com

For the 2022 vintage, Le Grand Clos Chardonnay is primarily sourced from Block 1, with select barrels from Block 2. These western parcels, near the Bruce Trail, consistently produce the estate's most regal and age-worthy Chardonnay. Initially lean and austere, the wines evolve into expressive stone fruit and citrus aromas with a silky texture and chalky mineral finish, balancing restrained power with depth and finesse.

2021 Chardonnay, Ontario, Two Sisters Vineyards

240 John St E, Niagara-on-the-Lake, ON L0S 1J0 905-468-0592 Web: twosistersvineyards.com

Sourced entirely from Lenko Vineyard on the Beamsville Bench, originally planted in 1959, this wine was hand harvested on October 5 and transported cool in small crates to the winery. Whole cluster pressed, the juice settled overnight before being racked cloudy into a combination of 225L and 500L French oak barrels, including 20% new oak in the form of a puncheon. 10% underwent malolactic fermentation, followed by 10 months of élevage in barrel before bottling in December 2022.

2019 Chardonnay, Beamsville Bench, Two Sisters Vineyards

240 John St E, Niagara-on-the-Lake, ON L0S 1J0 905-468-0592 Web: twosistersvineyards.com

Sourced entirely from the Lenko Vineyard on the Beamsville Bench, planted in 1959, this wine was hand harvested on October 9 at 20.5 Brix and transported in small crates before whole cluster pressing. After settling overnight, the juice was racked into a combination of 225L and 500L French oak barrels, including 20% new oak puncheon. Thirty percent underwent malolactic fermentation, with weekly bâtonnage during the first two months, followed by monthly stirring. The wine spent eight months in barrel before bottling in June 2020.

2016 Senchuk Vineyard Chardonnay, Lincoln Lakeshore, Leaning Post Wines

1491 Hwy 8, Stoney Creek, ON L8E 5Z2 905-643-9795 Web: leaningpostwines.com

Harvested on September 20, 2016. The grapes were gently whole cluster pressed and allowed to settle in a chilled tank overnight. The juice was then racked to five barrels where it underwent spontaneous alcoholic and malolactic fermentation. The lees were not stirred, and it was allowed to age for 14 Months in a mix of new and used barrels. We truly believe we haven't ever made a Chardonnay that smells as good as this one, with honeysuckle, lemon peel, savoury herbs and hazelnuts on the nose. The palate easily rivals the nose, with impressive weight and amazing balance and an impossibly long finish! It will age gracefully for the next 8-10+ Cheers!

2014 Reserve Chardonnay, St. David's Bench, Ravine Vineyard Estate Winery

1366 York Rd, St. Davids, ON L0S 1P0 905-262-8463 Web: ravinevineyard.com

The 2014 Ravine Reserve Chardonnay comes from a selection of the best expression in the cellar from that vintage – which worked out to 9 barrels (225 Litre format). Sourced from the original 5-acre parcel planted in 2006, this wine is 100% estate fruit from the St. Davids Bench VQA appellation. Barrel fermented in French Oak, with a mixture of new and neutral, the wine was bottled in late summer 2016 after almost 2-years in barrel.

2000 Niagara Peninsula Chardonnay, Beamsville Bench, Cave Spring Vineyard

4043 Cave Spring Road, Beamsville, ON L3J 0W6 905-563-9393 Web: cavespring.ca

The wines colour is slightly yellowed, but it is still very fresh aromatically, with green apple, pear, and subtle Carmel tones from the age. The palate is rich and has amazing freshness for the age. The mild oak profile carries the front and mid palate to the fresh finish. Again, mild notes of age show towards the finish and give the wine a dynamic depth and sophistication. This wine is still so alive.

FLIGHT 5 - Wine Options!

2022 Chardonnay, Nova Scotia, Blomidon Estate Winery

10318 NS-221, Canning, NS B0P 1H0 902-582-7565 Web: blomidonwine.ca

Fresh nose with lemon, lime, grassy notes. Clean minerality shines through on the palate to a long finish. [This wine was also awarded the 2025 Lieutenant-Governor's Award for Excellence in Nova Scotia Wines.] (Decanter World Wine Awards, 2025)

2022 Claystone Terrace Chardonnay, Twenty Mile Bench, Domaine Le Clos Jordanne

4260 Mountainview Rd, Beamsville, ON L3J 2C8 905-563-3942 Web: leclosjordanne.com

Claystone Terrace Chardonnay come from the vineyard's far western edge, where unique geology imparts a darker, savoury, flinty minerality distinct from Le Grand Clos. Sourced from Block 1 the wines show a broader, slightly rustic texture. Hand-harvested at optimal ripeness, they are gently pressed, naturally fermented, and aged over 20 months in French oak to enhance complexity, structure, and terroir expression.

2024 Les Vénérables Vieilles Vignes, La Chablisienne

Chablis Vieilles vignes Les Vénérables La Chablisienne | LCBO

Old vines (vieilles vignes) produce less fruit, so the wines are more concentrated and flavourful. This classic, steely, Chablis features lifted aromas of hazelnuts, green apple, herbs and lees. Ideal for grilled white fish, as well as oysters on the half shell.

2023 Private Reserve Chardonnay, Niagara Peninsula, Peller Estates Winery

290 John St E, Niagara-on-the-Lake, ON L0S 1J0 1-888-673-5537 Web: peller.com

The 2023 Private Reserve Chardonnay is a blend of Niagara-on-the-Lake fruit from Fruithaven and Huebel vineyards. A combination of stainless (60%) and barrel fermentation (40%), the wine marries the weight and richness of Fruithaven Chardonnay with the aromatics and vibrancy of the Hubel Creek Rd Chardonnay Musque. With no MLF, the aim is to maintain fresh acidity while supporting a medium-bodied, fruit forward palate.

2023 Estate Vineyards Chardonnay, West Niagara, Tawse Winery

3955 Cherry Ave, Vineland, ON L0R 2C0 905-562-9500 Web: tawsewinery.ca



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Theme: Rosé

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