



HUFF ESTATES

A GROWING TRADITION IN PRINCE EDWARD COUNTY

### WINE SPECS

Vintage	2020
Varietal	100% Chardonnay
Sugar (g/L)	3.0
Alcohol	12.8%
Brix at Harvest	21.3
Aging	16 months French oak. 35% New
Vineyard	South Bay
Production	475 cases

### FOOD PAIRINGS

Butter & cream sauces - crab-stuffed cabbage rolls with gruyere sauce or lobster crepes with hollandaise

Oak accent hightens corn preparations, corn fritters, crisp pancetta

Also pairs with exotic flavours - tropical fruit salad, coconut milk curries and Asian teriyaki

Cheese - Brie, Swiss, Jack

### CELLARING TIPS

Enjoy now through 2026

## 2020 CATHARINE'S SOUTH BAY VINEYARDS CHARDONNAY

### TASTING NOTES

Named in honour of founder/ owner Lanny Huff's wife, Catherine. Straw yellow in colour. In its adolescent state, aromas of barrel spice, baked apple/pear, brioche and subtle hazelnut. Creamy elegance on the palate highlighted by dry edged vanilla-scented orchard fruit and an affirming all-County minerality. A wine you would be happy to brush lips with at a party.

Couleur jaune paille, des arômes de pomme et de poire, de brioche et de noisette avec une légère touche épicée. Des saveurs complexes de pomme cuite et de vanille avec toujours cette minéralité de notre terroir qui donne une autre dimension au vin. A Garder deux a trois ans en cave.

### AWARDS

Vintage	Vintage
2019	Silver - Canadian Wine Awards
2017	Silver - All Canadian Wine Championships
2015	Silver - All Canadian Wine Championships Silver - Intervin Wine Awards
2014	Silver - All Canadian Wine Championships Bronze - Intervin Wine Awards
2012	Gold - Canadian Wine Awards Bronze - Ontario Wine Awards
2011	Silver - All Canadian Wine Championships Bronze - Intervin Wine Awards
2010	Gold - Canadian Wine Awards Bronze - Ontario Wine Awards
2009	Bronze - Intervin Wine Awards Bronze - Canadian Wine Awards



# \$35