



Bricklayer's
ESTATE WINES

The cornerstone of
well-crafted wine.



Bricklayer's Predicament

PINOT GRIGIO-CHARDONNAY 2014

VITICULTURE

VQA Designation: Ontario

VINIFICATION

Fermentation: Stainless steel tank & barrel

Aging: Stainless steel tank & barrel

Blend: 50% Pinot Grigio
50% Chardonnay

Residual Sugar: 6 g/L

Alcohol Content: 13.5%

Sugar Code: 1

Production: 4,500 cases

Winemaker: Lawrence Buhler

PRODUCT DESCRIPTION

Bricklayer's Predicament wines showcase the best of Ontario grapes and winemaking techniques. By combining the best varietals grown in the province, our winemaker is able to achieve a more intense and delicious tasting wine by bringing out the best in each varietal.

Wine Style: Full-bodied and rich

Colour: Pale straw

Bouquet: Fruit-forward with the tantalizing aroma of apricot

Taste: Crisp expressive flavours layered with apple, peach and ripe pear

Food Matches: Grilled chicken, white fish, semi-soft goat cheese or fresh-cut fruit

Serve At: 8° - 10°C

OTHER INFORMATION

Stelvin Closure – 750 mL

LCBO# 371567

