



SOIL. CLIMATE. LOCATION.



The 'clos', or enclosed vineyard, of Le Clos Jordanne is surrounded and sheltered by the Carolinian forests and their glacial ravines. The limestone-laced, silt and clay glacial soils are known for bringing intensely focused fruit, minerality and age-ability to the wines produced there.

Like its Burgundian counterparts, Le Clos Jordanne holds to the Burgundy varietals of Chardonnay and Pinot Noir, producing wine from only these two grape varietals. The vines were imported directly from France and are from mixed Burgundian Dijon clones. The total 'Le Clos Jordanne' vineyard yields 8.65 tonnes per hectare of Chardonnay and 6.7 tonnes per hectare of Pinot Noir.

Spaced tightly together, the Le Clos Jordanne vines better colonize the land, resulting in lower yields. However, the fruit that does develop is a higher quality, because it enjoyed wider access to the nutrients in the soils, and the sun's energy and goodness.

The Guyot pruning system or Vertical Shoot Positioning (VSP) is used at Le Clos Jordanne vineyards. These systems are guided by the vineyard staff who carefully hand position the shoots towards the sun to ensure optimal photosynthesis, air circulation and ripening.

The winery also sets itself apart as it is one of the few producers in Niagara that covers their vines with white netting to protect the grapes from the hungry birds. These nets are put on select vines at véraison (the time when the grapes begin to change colour) preventing the birds from attacking the darkening grapes, which would make them more susceptible to rot and disease. White nets are used to help the canopy absorb the sun's heat, giving the vineyard a ghostly, veiled appearance. Through sustainable practices, Le Clos Jordanne's vineyards can exhibit the best of Niagara's terroir.

Each vine is cared for by hand, including pruning; shoot-thinning and positioning; leaf plucking; green and hand harvesting.



CHARDONNAY



PINOT NOIR