



Chardonnay

LILLOOET BC VQA 2021

Production 840 cases

Price: \$22.99

CHEMISTRY

Alc. 13.6%
pH 3.38
TA 6.5 g/L
RS 2.4 g/L

AVAILABILITY: GENERAL LISTING

Winery direct, select fine wine stores, BC
Liquor Stores, grocery stores and
restaurants

CSPC: 558171

UPC: 626990118503

WINEMAKER'S NOTES

The grapes for this Chardonnay came from two vineyards in Lillooet, the majority from the Dry Creek Vineyard at Fort Berens and a smaller portion from the Fraser Bench Vineyard. The grapes were hand harvested, destemmed, crushed and given 4 hours of skin contact prior to light pressing. Mostly fermented and aged in stainless steel tanks; 30% was fermented naturally in neutral French oak barrels and aged for 6 months. Lees in the barrels were stirred twice a month to enhance the mid-palate weight. Tank and barrel portions were blended in April and bottled in May.

TASTING NOTES

This lightly oaked wine is citrus driven with aromas lemon grass, white pear and some nutty and biscuit notes. Medium bodied with flavours of fresh peaches, apricot and granny smith apples leads to a well-rounded finish. Paired with shellfish or a creamy pasta alfredo.

