



## Chardonnay

BC VQA 2015

Production 585 cases

### Details:

Alc.	13.70 %
pH	3.72
TA	5.9 g/L
RS	0.5 g/L

### Availability: Restricted listing

Winery direct, VQA stores and select fine wine stores and restaurants

CSPC: 558171

UPC: 626990118503

### Winemaker's notes:

Vineyard: Fort Berens Estate Vineyard, Lillooet BC

Half of our 2015 Estate Grown Chardonnay was fermented and aged in a mix of new and old French oak barrels while the other half was fermented in a stainless steel tank at cool temperatures. Three different yeast strains were used in individual batches to accentuate the characteristics of this superb vintage.

### Tasting notes:

Our 2015 Chardonnay subtly entices you with aromas of lemon grass and peaches blended with a bouquet of buttered toast. Discover the layers of flavours with vanilla bean and buttery notes combined with fresh fruit sensations. Our lightly oaked 2015 Chardonnay is very food friendly and pairs beautifully with light, fresh foods including herb crusted halibut, grilled chicken or risotto with spring vegetables.

### Awards:

88 points – Anthony Gismondi - "Love the freshness"

2014 vintage: Gold, Best of Varietal Awards, 2016

2014 vintage: 90 points, John Schreiner "The texture is rich"

