



Chardonnay

BC VQA 2016

Production 1,400 cases

Details:

Alc.	14.1 %
pH	3.50
TA	6.9 g/L
RS	1.3 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, Blind Creek Vineyard, Cawston, BC and Oliver Twist Vineyard, Oliver BC

Predominantly estate grown with smaller fractions of Chardonnay from the Okanagan and Similkameen. About 30% of the volume was fermented and aged in French Oak barrels. This year, we increased the portion that was fermented using native yeasts. Our winemaker continues to work with Montrachet yeasts as the favourite strain for our estate fruit. Some fractions underwent malolactic fermentation. After 6 months in barrel and tank, the wine was bottled in the late spring of 2017.

Tasting notes:

Our Chardonnay has expressive aromas of pineapple, grapefruit and lime. The light touch of oak gives this fresh wine beautiful complexity and a mouth-watering finish that is ideally paired with grilled salmon topped with garlic butter.

Awards:

Silver – National Wine Awards of Canada 2017
Silver – InterVin International Wine Awards 2017
Silver – San Francisco International Wine Championships 2017
Bronze – All Canadian Wine Championships 2017
Bronze – BC Wine Awards 2017

