



## Chardonnay

BC VQA 2017

Production 578 cases

Winery retail price: \$18.99 ex tax

### CHEMISTRY

Alc.	13.7%
pH	3.48
TA	7.0 g/L
RS	2.3 g/L

### AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores, Save-on-Foods, VQA stores and restaurants

CSPC: 558171

UPC: 626990118503

### WINEMAKER'S NOTES

The majority of the Chardonnay was fermented and aged in stainless steel tanks; a smaller portion was fermented in new and neutral French oak barrels. Berries were whole cluster pressed and settled at ambient room temperature for 12 hours. After settling the juice was racked into barrels, where 50% of the filled barrels were inoculated with a pure yeast culture. The remaining barrels were left to ferment spontaneously. After fermentation wines were stirred twice a month to increase the wine's contact with the autolyzing yeast cells. Barrel aged for 9 months in mainly neutral French Oak barrels.

### TASTING NOTES

Our Chardonnay opens with aromas of peach, grapefruit, and pear. A small percentage was aged in French oak barrels for 9 months, giving it a beautiful complexity with bright flavours of pineapple, lemon, and crisp pear. Best paired with grilled fish or sautéed prawns.

### AWARDS & ACCOLADES

Silver – British Columbia Lieutenant Governor's Wine Awards 2018

