



Chardonnay

BC VQA 2019

Production 663 cases

Winery retail price: \$20.99 ex tax

CHEMISTRY

Alc. 13.5%
pH 3.35
TA 6.9 g/L
RS 0.9 g/L

AVAILABILITY: RESTRICTED LISTING

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

CSPC: 558171
UPC: 626990118503

WINEMAKER'S NOTES

The grapes for this Chardonnay were 83% sourced from Fort Berens Estate Winery's estate vineyard and 17% from the Riverbend vineyard in the Similkameen. The berries were whole cluster pressed and settled at ambient room temperature for 12 hours. 75% of the Chardonnay was then fermented and aged in stainless steel tanks; 25% was fermented in French oak barrels. After fermentation wines were stirred twice a month to increase the wine's contact with the autolyzing yeast cells. Barrel aged 7 months.

TASTING NOTES

Made primarily from estate grown Chardonnay grapes, this lightly oaked wine has aromas of ripe yellow apples, pineapple, and lemon curd. Medium bodied with flavours of fresh peaches, apricot and granny smith apples leads to a light, toasty finish. Pair with roasted chicken or pasta alfredo.

