



White Gold

Lillooet VQA 2018

Production 248 cases

Winery retail price: \$29.99 ex tax

CHEMISTRY

Alc. 13.2%
pH 3.6
TA 5.6 g/l
RS 4.2 g/l

AVAILABILITY: RESTRICTED LISTING

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

CSPC: 541011
UPC: 626990118510

WINEMAKER'S NOTES

Vineyard: Dry Creek Vineyard, Fort Berens Estate Winery in Lillooet

The grapes from a special block in our Dry Creek Vineyard were whole-cluster pressed and settled at ambient temperatures. We introduced yeast hulls to the juice to increase surface area and allowed the naturally occurring yeast to take over fermentation. Fermentation occurred at 18-20C in French oak barrels and lasted around 2 weeks. After fermentation, the lees were stirred up once a month.

TASTING NOTES

White Gold is crafted exclusively from our finest estate grown Chardonnay grapes. Our French oak barrel aged Chardonnay Reserve has a luxurious mouthfeel with warm and inviting notes of candied apricot, freshly homemade canned peaches, and orange blossoms. Full bodied, it is rich and voluptuous with soft oak notes.

Pair this sumptuous wine with white fish, scallops, lobster, roast chicken, or popcorn with truffle oil.

This wine is ready to be enjoyed now, or you can cellar this age-worthy wine until 2025.

