



## Chardonnay

BC VQA 2018

Production 1,115 cases

Winery retail price: \$19.99 ex tax

### CHEMISTRY

Alc. 13.0%  
pH 3.47  
TA 6.6 g/L  
RS 5.1 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 BellaMay vineyard in the Similkameen. The berries were whole cluster pressed and settled at ambient room temperature for 12 hours. The majority of the Chardonnay was fermented and aged in stainless steel tanks; a smaller portion was fermented and aged for 5 months 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 raked into barrels, where 50% of the filled 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.

### TASTING NOTES

Our Chardonnay opens with aromas of peach, grapefruit, and pear. A small percentage was aged in French oak barrels for 5 months, giving it a beautiful complexity with bright flavours of pineapple, lemon, and crisp pear. Best paired with grilled fish or sautéed prawns.

### AWARDS

Top White Wine at Top 20 Whistler Comucopia 2019

