



## White Gold

Lillooet VQA 2019

Production 209 cases

Winery retail price: \$29.99 ex tax

### CHEMISTRY

Alc. 13.5%  
pH 3.48  
TA 6.5 g/l  
RS 1.6 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. Fermentation occurred at 18-20c in French oak barrels and lasted around 2 weeks. After fermentation, the wine was aged for 6 months in French Oak barrels and the lees were stirred up once a month.

### TASTING NOTES

White Gold is crafted from our finest estate grown Chardonnay grapes. Aged in French oak barrels, it is fruit-forward with hints of roasted almonds, honey, and tropical pineapple. This freshly-balanced, medium-bodied wine features notes of ripe peaches and apples.

Pair this elegant Chardonnay with roasted chicken and potatoes with herbs de provence, lobster alfredo, or pasta with shellfish and a cream sauce.

This luxurious wine is ready to be enjoyed now, or you can cellar it until 2026. The wine should peak in 2022.

