



## Chardonnay

BC VQA 2020

Production 715 cases

Winery retail price: \$20.99 ex tax

### CHEMISTRY

Alc. 12.7%  
pH 3.45  
TA 6.8 g/L  
RS 2.7 g/L

### AVAILABILITY: RESTRICTED LISTING

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

CSPC: 558171  
UPC: 626990118503

### WINEMAKER'S NOTES

The majority of the Chardonnay was harvested from our Dry Creek vineyard with about 29% added from a vineyard in Peachland. Mostly fermented and aged in stainless steel tanks; 20% was fermented in new and neutral French oak barrels. Bunches were whole cluster pressed and settled at ambient room temperature for 12 hours. After settling the juice was racked into tanks and oak barrels. A number of barrels were left to ferment spontaneous. Lees in the barrels were stirred twice a month to enhance the mid-palate weight. Tank and barrel portions were blended in March and bottle in April.

### TASTING NOTES

Made primarily from estate grown Chardonnay grapes, this lightly oaked wine has aromas of lime, ripe yellow apples, white pear and honey dew. Medium bodied with flavours of fresh peaches, apricot and granny smith apples leads to a mouth-watering crispy finish. Paired with roasted chicken or pasta alfredo.

