



Chardonnay

BC VQA 2022

Production 1,132 cases

Winery retail price: \$24.99

ANALYSIS

Alc. 13.3%
pH 3.42
TA 6.7 g/l
RS 2.0 g/l

AVAILABILITY: RESTRICTED LISTING

Winery direct, BC Liquor Stores, select fine wine stores, grocery stores and restaurants

CSPC: 558171

UPC: 626990118503

WINEMAKER'S NOTES

Made with 55% grapes from our estate Dry Creek Vineyard and Fraser Bench Vineyard in Lillooet, the remainder from Summerland. 30% of the grapes were whole-cluster pressed and naturally fermented in neutral French oak barrels and aged for an additional 4 months adding richness to the mouthfeel. 70% of the grapes were destemmed and crushed with cold fermentation in stainless steel tank that gives vibrancy to the wine. A small amount of new oak was used that adds a subtle toasty character to the wine.

TASTING NOTES

A medium bodied Chardonnay that expresses a combination of stone fruit and citrus on the nose. A bouquet of yellow apple, lime, and hints of fresh baked biscuits. A well rounded palate with a lingering freshness and yellow apple flavour on the finish.

