



## CHARDONNAY

WASHINGTON – HERE & THERE

2024

SKU: 364907

### VINEYARD & VINTAGE NOTES

Established in 2009, Fort Berens is rooted on sagebrush covered benchland along the Fraser River at the base of the Coast Mountain Range. The sandy soil, arid summers, and moderate winters in Lillooet are perfect for growing premium grapes.

A cold snap in January 2024 to almost -25°C, after a relatively warm winter, caused considerable damage to the most fruitful buds on the vines and the total harvest in Lillooet was only 30%. We ventured to Washington and found the White Bluffs vineyard with growing conditions comparable to Lillooet. We hand harvested these grapes and our winemaking team fermented them shortly after harvesting at nearby Sagemoor Winery in Washington, before shipping the unfinished wine to Lillooet where it was fined and filtered.

### WINEMAKING NOTES

Composition: 100% Chardonnay from the White Bluffs in Washington State, USA

After a long and cold fermentation, 30% of this wine was aged in French oak barrels for 4 months, adding richness and a smooth mouthfeel to this wine. The other 70% of the wine stayed on the lees in tank for 4 months to keep this wine fruit-forward, vibrant and fresh. Both batches were blended after 5 months for a great balance.

### TASTING NOTES

An elegant, lightly oaked Chardonnay, featuring notes of stone fruit, citrus and freshly baked biscuits. It has a creamy mouthfeel with ripe yellow apple on the palate, and it finishes with a lingering freshness. Pair this medium-bodied wine with roasted chicken or a creamy risotto.

Pair this elegant and lightly oaked wine with roasted chicken, risotto, or a creamy pasta. It can be aged up until 2028 or beyond.

### AVAILABILITY

Winery direct, BC Liquor stores, select restaurants, retail stores and grocery stores in BC

UPC: 696852158978

Winery price: \$24.99

### TECH SPECS

Alc.: 12.5%  
pH: 3.50  
TA: 7.0 g/l  
RS: 2.5 g/L  
Vegan: Yes  
Production: 1,250 cases

