



Chardonnay 2014

100% Chardonnay
Alcohol Level: 13.2%
Levels: pH 3.41 TA 7.6 g/l
Sugar: 3.96 g/l
Harvest date: September 18th - October 14th 2014

CSPC +645531

Tasting Notes

Golden yellow colours with captivating aromas of toasted almond, honeycomb, and warm vanilla. This wine's intricate flavour profile develops with every sip. The palate is first greeted with electric grapefruit, ginger and passion fruit and finishing with assertive lingering crème brulee and pinenut. Light French oak barrel aging adds a hint of hazelnut to the palate. Enjoy this wine's long silky finish with rich creamy pasta dishes.

Harvest Notes

2014 was a stellar year for grape growth in the Okanagan Valley. Due to the warm Winter and early Spring temperature, we welcomed a very early budburst that was recorded three weeks ahead of the normal average. In May, we saw rapid growth in the vineyards that did not let up until early August. This ample growing season gave the vineyard crews plenty of time to keep the vines trimmed and thinned to let enough sun and air reach the ripening clusters. Within a three week time frame, all of the estate vines showed great fruit-set and veraison. This short veraison window ensured even ripening of the fruit-set which resulted in the fruit reaching perfect balance in sugar, acid and phenolic composition leading to spectacular flavours. Once fruit selection finished and the vineyard nets were put up, the Poplar Grove crew waited three weeks before ramping up for harvest. In summary, 2014 was warm, lengthy and balanced with a mighty fine finish at the end.

Winemaking Notes

Chardonnay involves our most complex winemaking methods in the Poplar Grove white wine program. The wine is sourced from five individual estate blocks located 80% in Osoyoos and 20% on the Naramata Bench. Our vineyard team harvested the fruit on five separate dates to ensure the different blocks were at optimal maturity in brix and flavour profile. Each of these blocks are processed and fermented separately. The majority of the Chardonnay is fermented in stainless steel tanks while the remaining 20% is fermented in 500L new French oak puncheons. Malolactic fermentation occurs naturally in the barrel fermented portion of this wine. The blending process of all five estate blocks was completed the last week of January.

Cellaring Notes

This wine is meant to be enjoyed upon release, but will drink well for three to five years.

