



# Chardonnay 2015

100% Chardonnay  
Alcohol Level: 13.2%  
Levels: pH 3.38 TA 6.35 g/l  
Sugar: 4 g/l  
Harvest date: September 18th - October 14th, 2015

**CSPC +840975**

## Tasting Notes

Soft yellow in colour, with intriguing aromas of toasted walnut, satsuma, and vanilla bean. This wine's intricate flavour profile develops with every sip. The palate is first greeted with electric lemon rind, cantaloupe and guava, finishing with assertive lingering crème brûlée and hazelnut. Light French oak barrel aging adds flavours of pecans to the wine's long silky finish.



## Harvest Notes

2015 was another fantastic year for Viticulture in the Okanagan. Winter ended early giving the grapes a head start and a longer growing season than expected. Spring had hotter than average temperatures, reminiscent of the record breaking 1998 season. This translated into our first bud break happening at the beginning of April. Summer was a hot one! June saw record breaking temperatures, about 30% hotter than the 1998 season. With these temperatures, the vineyard team gave priority to controlling vine vigour and closely monitoring and managing soil moisture levels. The jump start in June put the grapes about 3 weeks ahead of schedule in terms of growth. We started our harvest with Chardonnay in mid-August! The last week of August brought the first major hurdle for 2015: heavy smoke hung in the Okanagan Valley due to large forest fires burning in the South (most dramatically in Oliver/Osoyoos). Smoke cooled the valley and slowed growth due to photosynthetic debilitation, giving the grapes the opportunity to slow sugar production and develop flavour characteristics and tannin. Safe and sound: there was no smoke taint detected in any of the berries. The remaining fruit was harvested by

mid-October. In summary, 2015 was one of the best harvests on record: long and hot with just a touch of Summer rain on the finish.

## 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 228L new French oak Burgundian barrels. 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.