



Chardonnay 2016

100% Chardonnay
Alcohol Level: 12.9%
Levels: pH 3.62 TA 5.8 g/l
Sugar: 3 g/l
Harvest date: October 5th - 14th, 2016

CSPC +840975

Tasting Notes

Honey yellow in colour, with intriguing aromas of candied almonds, orange blossom, and butterscotch. This wine's elaborate flavour profile develops with every sip. The palate is greeted with warm apple torte. Pleasant peach and pineapple are prominent with hints of vanilla bean and a lingering note of coconut. Light French oak barrel aging adds flavours of pecans to the wine's long, silky finish.

Harvest Notes

2016 was a test of patience and persistence in our vineyards, but we embraced the struggle and are proud of the results. Spring arrived very early and warm, with bud break 4 weeks ahead of normal, putting our vineyard crew into high gear with great anticipation for the growing season ahead. A late April snowstorm in South Osoyoos took the thriving vines by surprise, destroying a tiny fraction of our petit verdot vineyards. The Summer that followed turned out to be wetter and cooler than expected, which slowed fruit development and forced increased vineyard management and around the clock weather monitoring. Luckily, our saving grace came with the long, warm Fall season that saw a gradual cool down in temperature week after week, thus giving the grapes extra time to achieve full ripeness and flavour characteristics. This extra time gave our production team a chance to plan for the biggest harvest from our vineyards yet! The first handpick was in our Osoyoos vineyards on September 20, 2016 about four weeks later than in 2015. The vineyard crew carefully monitored temperatures and individual vineyard development, and harvested from September through until November 11th, when the Cabernet Sauvignon was finally picked. The extended Fall season was instrumental in preparing the vines to survive what was to be the coldest Winter the Okanagan Valley has seen in 50 years.

The slow cooling process throughout Fall allowed the vines time to enter a gradual dormancy, turn woody and store their reserves for hibernation so they can thrive again come Spring 2017. Overall, the 2016 growing season was long, weathered and embraced by the team. We are grateful for the persistence and patience of the vineyard crew and Mother Nature, which resulted in yet another fantastic vintage.

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 55% in Osoyoos and 45% 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 February.

Cellaring Notes

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

