



Chardonnay 2017

100% Chardonnay
Alcohol Level: 13.5%
Levels: pH 3.64 TA 6.35 g/l
Sugar: 1.96 g/l
Harvest date: September 27th - October 13th, 2017

CSPC +196264

Tasting Notes

An enticing, dry Chardonnay that charms you with the first sip and takes you on a delicious journey. Displays a mix of stony notes and orchard fruit, accented by bouncy acidity and savoury minerality. Firms up, leaving a long, bone-dry finish.



Harvest Notes

A cold Canadian winter, unusually wet spring, and dry summer yielded wines with excellent balance and distinct varietal flavours. Crops were lighter than normal, but the vintage will be remembered for unprecedented flood and drought conditions; and a persistent haze from nearby forest fires.

While not directly affecting our grape-growing areas, the haze blanketed the sun coverage, preventing the customary heat spikes and positively impacted the growing season by slowing down the grape ripening periods and flavour development. Ripening was assisted by the rigorous leaf plucking and bunch thinning of our dogged, never-say-die vineyard crew. Ultimately, slightly lower yields and phenomenal fruit quality delivered an excellent 2017 vintage, characterized by high flavour concentration, moderate alcohol, balanced tannins, complexity and natural acidity.

Winemaking Notes

Variety

100% Chardonnay

Vineyards

5 individual estate blocks:
Osoyoos Lake Bench (55%)
Naramata Bench (45%)

Vinification:

5 hand-harvested lots, processed and fermented separately
80% fermented in stainless steel tanks
20% fermented in 228L new French oak *barriques*
Spontaneous malolactic fermentation (barrel-fermented portion)
Final blend assembled during the last week of February 2018
Bottle-aged for 6 months

Cellaring Notes

This wine is enjoyable now, but will drink well for three to five years.