



Chardonnay 2019

99% Chardonnay 1% Viognier

Alcohol Level: 13.8%

Levels: pH 3.35 TA 5.75 g/l

Sugar: 2.0 g/l

Harvest date: September 20 - October 13, 2019

CSPC +187548

Tasting Notes

Medium straw in colour. Aromas of Ambrosia apple and lemon zest with hints of toasted cashew. Prominent flavours of apple and pear combine on the palate with bright acidity. Light French oak barrel aging adds a delicate touch of vanilla to the wine's smooth finish. Pair with ripe soft cheeses or cream based pasta dishes.



Harvest Notes

The 2019 winter brought extremes: warm 12°C January days to lows of -22°C and lots of snow in February. When the buds started pushing, we noted that the colder months had resulted in a bit of bud and vine death in our Naramata Bench Vineyards. Bud burst was two weeks later than average due to the long winter. The beginning of Okanagan spring was one of the driest on record. However, by the end of June, the valley saw a cooling trend that lasted through most of July and brought much precipitation. At the end of July, the real Okanagan summer started with hot sunny days and little precipitation. The grapes soaked in the summer heat and quickly made up for lost time. Veraison in our reds happened right on schedule. September was wetter than usual. October was dry with 15°C days and 2°C - 6°C nights. On October 9th, a -4°C frost dropped the leaves in most of our vineyards. After the frost, the weather was perfect to hang the fruit until the end of October, with all the remaining vineyards achieving the right amount of flavour, sugar, and acid. With no floods and no smoke, overall, it was a low tonnage year with excellent ripe fruit across all varieties in our vineyards.

Winemaking Notes

Chardonnay involves our most complex winemaking methods in the Poplar Grove white wine program. The wine is sourced from four individual estate blocks located 62% in Osoyoos and 38% on the Naramata Bench. Our vineyard team harvested the fruit on separate dates to ensure the different blocks were at optimal maturity in brix and flavour profile. Each of the Chardonnay blocks are processed and fermented separately. The blocks are then blended to taste. 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.

Cellaring Notes

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