



Chardonnay 2020

100% Chardonnay
Alcohol Level: 13.8%
Levels: pH 3.56 TA 5.5 g/l
Sugar: 0.73 g/l
Harvest date: October 5, 8, & 20, 2020

CSPC +187548

Tasting Notes

Pale straw in colour. This medium bodied wine boasts bright acidity with a soft finish. Aromas of buttery apples and pears with flavours of fresh cream and vanilla make this wine a favourite for any lover of a balanced Chardonnay.



Harvest Notes

The 2020 began with a rapid winter cold snap that saw temperatures drop from 3 °C to -18 °C in a matter of 8 hours. Cross sections of the dormant buds confirmed no vine damage. Due to COVID-19 lockdown protocols, the beginning of the harvest was a family affair with the Holler family pruning over 60 acres as a team. Full vineyard budbreak in Osoyoos happened April 15, Skaha Bench on April 20, and Penticton April 29 – a little later than average. Early June was cool and wet in the Okanagan Valley. The weather started improving June 18th with the real Okanagan heat arriving the second week of July and staying until mid-September. The Mount Christie wildfire was a big scare for Penticton and Okanagan Falls. The fire came 500 meters from our Skaha Bench Vineyards but luckily the smoke from the wildfire did not settle in the vineyard. Autumn was beautiful with temperatures between 20-25 °C through to early October. Green leaves on the vines until October 22 helped the red grapes to ripen beautifully. A surprise snowfall late October saw 8 cm of snow fall and the race was on to get the grapes into the winery.

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 70% in Osoyoos and 30% 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 until 2025.