



Chardonnay 2022

100% Chardonnay
Alcohol Level: 13.0%
Levels: 3.6pH TA 5.3 g/l
Sugar: 0.1 g/l
Harvest date: October 14th to October 22nd

CSPC +187548

Tasting Notes

Pale straw in colour. Aromas of almond, pineapple and a hint of caramel expel from the bottle upon the first pour. Golden delicious apple, white peach and lemon zest excite your palate. The bright acidity and medium body create a textural expression for this Chardonnay.



Harvest Notes

The 2022 vintage arrived from a very challenging 2021 winter with an arctic outflow that lasted for almost 2 weeks. Fortunately, all of our vineyards escaped the extreme cold unscathed. The rest of the 2022 winter was seasonal with the occasional dip in temperature past -8°C. Cool early spring temperatures led to a bud burst that was 10 – 14 days later than average and a slow start to the growing season. The cool weather and above average rainfall persisted through the entire spring. By the end of June, the weather had turned around and the typical dry, hot summer weather arrived and persisted until mid-August. A couple of typical Okanagan heatwaves came our way in July. Mid-August saw two weeks of unruly summer storms during which our vineyard on Upper Bench Road suffered a 15% crop loss due to hail damage. September was beautiful with +30°C temperatures for the first two weeks and clear skies throughout. For the last two weeks of September and the entire month of October the weather was beautiful with +25°C every day making these two months perfect for ripening grapes.

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 49% in Osoyoos, 26% in OK Falls and the remaining 25% from 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 and then blended to taste. 80% of the Chardonnay is fermented in stainless steel tanks while the remaining 20% is fermented in 228L new French oak Burgundian barrels. Some malolactic fermentation occurs naturally in the barrel.

Cellaring Notes

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