



Reserve Chardonnay 2019

100% Chardonnay
Alcohol Level: 13.8%
Levels: pH 3.63 TA 6.2 g/l
Sugar: 1.3 g/l
Harvest date: September 20, 24, 2019 & October 1, 9, 2019

CSPC +225868

Tasting Notes

Medium gold in colour. Upfront tropical aromas with notes of lychee and vanilla bean. Flavours of pear and caramel arrive first with a hint of Bananas Foster on the finish. An elegant Chardonnay with a round, creamy finish and the potential to last over a decade in the cellar.



Harvest Notes

The 2019 winter brought extremes: warm 12° January days to lows of - 22° 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° days and 2 to 6° nights. On October 9th, a -4° 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. No Floods. No Smoke. Overall, it was a low tonnage year with excellent ripe fruit across all varieties in our vineyards.

Winemaking Notes

Made from grapes harvested from both our Naramata Bench and Osoyoos vineyards. We began crop thinning our Chardonnay fruit in early July to ensure quality and optimal ripeness of the berries. Our Chardonnay received a full cluster press to preserve the aromatics and rich Chardonnay characteristics of the fruit. A portion of the pressed juice was soaked on its skins over night. The wine was then racked to 228L Burgundy barrels from an exclusive small production cooperage where the barrels are handmade and toasted. Aged sur lie for 10 months with weekly gentle stirring.

Cellaring Notes

This wine can be enjoyed upon release.
Drink 2020 - 2030.