



# Reserve Chardonnay 2021

100% Chardonnay  
Alcohol Level: 14.5%  
Levels: pH 3.42 TA 6.9 g/l  
Sugar: 2.7 g/l  
Harvest date: October 9th, 2021  
CSPC +225868

## Tasting Notes

Medium gold in colour. On the nose aromas of golden delicious apples and ripe Okanagan peach are complimented by subtle baking spice notes. On the palate, ripe pear mingles with brioche as well as accents of toasted almond and marzipan. This Chardonnay has a lovely texture and fresh crisp acidity.

## Harvest Notes

2021 arrived from one of the easiest winters we have seen with no bud or vine death detected. Bud burst was a full week ahead of 2020 so it was an earlier than normal start to the season. Early spring was dry and cool. A light frost in mid-May occurred but the vines were unscathed. May's average temperatures were between 20°C – 25°C. First heat arrived the end of May: 40°C in Osoyoos that lasted for 2 days. With only a couple days of rain, it was one of the driest springs on record. The last week of June set records with a 7-day heat dome which brought 46°C in Osoyoos, 44°C in Skaha, and 43°C in Penticton. The remainder of July enjoyed consistent heat with temperatures in the mid to high 30's °C. The first week of August saw some cloudy skies due to smoke from fires, but the next 2 weeks of August were crystal clear and hot with very little precipitation. August 20th saw the cooler weather move in and 25°C became the norm. September was beautiful, sunny and warm, 25°C – 30°C, perfect for ripening grapes. Whites were harvested 10-14 days earlier than average. Because of the heat dome, the estate vineyards were 15-20% down in tonnage but showed excellent fruit quality.

The reds were harvested at the normal time with good tonnage. An average temperature of 23°C in the vineyard for October meant lovely weather for picking grapes. The Munson Mountain Cabernet Franc was the last of the red grapes to be picked on October 31st.

## Winemaking Notes

Made from grapes harvested from both our Naramata Bench and Osoyoos vineyards. 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.

