



Reserve Chardonnay 2023

100% Chardonnay
Alcohol Level: 13.9%
Levels: pH 3.67 TA 6.1 g/l
Sugar: 1.8 g/l
Harvest date: September 13th, 2023

CSPC +225868

Tasting Notes

Brilliant gold in colour with aromas of vanilla, ripe apple, pear, and honeysuckle layered with subtle caramel. The palate is rich and textural, showing flavours of pineapple, stone fruit, and tropical mango alongside hints of butter and toasted hazelnut. A smooth and silky finish lingers with vibrant fruit and delicate warmth.



Harvest Notes

2023 vintage began with a mid-December 2022 deep freeze of -22°C on the Naramata Bench. This was the coldest valley wide cold snap since 1988. We were fortunate enough that we did not have vine death due to the extreme cold, but we did lose primary buds which resulted in an overall 2023 harvest that was about 50% of our anticipated levels. March and April were cool and dry. By the end of April, the first warm weather showed up with 25°C and bud break began on May 2nd. May was the hottest one on record. The beginning of June was 30°C and dry with the middle of the month cooling off slightly with low 20's°C and rain. By the end of June, we were back to the 30+°C making the overall month the hottest and driest June on record. July and August were hot with light precipitation, and September was a glorious month for the vines with temperatures between 24°C and 30°C. This year's harvest was a smooth one. On the Naramata Bench, the harvest was about 50% of our planned tonnage. In Osoyoos, our vineyards suffered more loss with essentially no crop from our blocks of Viognier and Syrah and only a 50% crop from our Cabernet

Sauvignon, Cabernet Franc, Petit Verdot, and Chardonnay. The bright side of 2023 was that it brought us a limited amount of high-quality fruit and gave us the earliest harvest on record. We can't wait to taste the 2023 wines.

Winemaking Notes

Crafted from grapes sourced from our vineyards in both the Naramata Bench and Osoyoos, our Chardonnay underwent a whole-cluster press to retain its vibrant aromatics and enhance the rich, signature Chardonnay profile. A portion of the juice was allowed an overnight skin contact soak. Afterward, the wine was transferred to 228L Burgundy barrels, hand-crafted and toasted by a small, exclusive cooperage. It was then aged on its lees for 10 months, with gentle stirring carried out weekly to enrich the texture and complexity.

Cellaring Notes

This wine can be enjoyed upon release, or enjoyed between 2022 - 2033.