



# Chardonnay 2025

100% Chardonnay  
Alcohol Level: 14%  
Levels: pH 3.45 TA 5.2 g/l  
Sugar: 0.65 g/l  
Harvest date: September 9th - 29th, 2025

## Tasting Notes

Pale gold in the glass, the Chardonnay 2025 offers alluring aromas of lemon custard, fresh-baked pastry, and honey. The palate is rich and layered, with flavours of pineapple, Bosch pear, and green apple framed by subtle almond and toasted oak notes. A vibrant thread of acidity carries the wine through a medium finish, highlighting both its concentration and elegance.

## Harvest Notes

The 2025 season began with a mild winter followed by warm late February temperatures that led to budburst arriving 7–10 days earlier than average. Spring remained cool but frost free, allowing steady vine development. Summer brought moderate heat with periodic storms and an unusually humid August, though conditions were never extreme enough to halt vine activity.

September opened warm with variable conditions throughout the month, before clearing after late-month rainfall. A light frost in mid-October affected only low-lying areas while most vineyard blocks remained active well into November. The year closed with a warm early winter before returning to seasonal temperatures, resulting in a balanced growing season and healthy vineyard progression.

## Winemaking Notes

Chardonnay involves our most complex winemaking methods in the Poplar Grove white wine program. The wine is sourced from our vineyards around the valley from down south in Osoyoos, to the GI's of Skaha Bench and 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.

