



2015

chardonnay reserve



This elegant Chardonnay has layered aromas of lemon shortbread, pineapple, peach, and a hint of white floral notes. A rich creamy mouthfeel and bright acidity frame the complex, well-balanced flavours of baked apple, pear, lemon curd, nectarine, buttery brioche, hazelnuts, with hints of spice on the long finish.

FOOD PAIRINGS

This wine is a perfect complement to roasted pork loin, creamy seafood pasta, lobster, raclette, lemon roasted chicken, or a light summer salad.

VITICULTURE

Clone 76, own rooted, planted 1994, cane pruned and then shoot and fruit thinned to produce 2.5 short tons per acre.

WINEMAKING

Chardonnay exclusively from our 21 year old vineyard block on the Allendale property was harvested in early October. The grapes were gently whole cluster pressed to obtain a lower yield of premium juice. The juice was racked to our finest French oak barrels (25% new) for fermentation, with lees stirring every day. Lees stirring continued through Malolactic fermentation, every third day. The finished wine sat on lees for 11 months before blending and bottling in August 2016.

Grape Varieties:	100% Chardonnay
Production:	152 cases
Bottled:	August 19, 2016
Alc % volume:	13.8%
pH:	3.55
TA g/L:	6.08
RS g/L:	2.25

SKU 889667