



2015

white blend



This year-round sipper begins with aromas of orange blossom, tropical fruit, white peach and lemon zest. The palate is crisp with flavours of tangerine, pear, apricot, melon and vanilla, with a long finish.

FOOD PAIRINGS

Although great on its own, this pairs well with roasted vegetable, grilled fish, and creamy pastas.

VITICULTURE

Chardonnay Musqué, Sauvignon Blanc and Pinot Gris from our Lucy Vineyard, along with Viognier from the Similkameen Valley, all cane pruned, shoot and fruit thinned to produce on average 4.5 short tons per acre.

WINEMAKING

Each varietal of this blend was closely monitored in the field and harvested individually at optimal physiological ripeness, throughout the month of September. The majority of the Chardonnay was fermented in 100% neutral French oak, except for a characteristically floral clone called Chardonnay Musqué from our Lucy Vineyard. This clone was processed and fermented separately in stainless steel, as were the Viognier, Pinot Gris and Sauvignon Blanc. The final blend was created after extensive taste trials, determining the ideal proportions of each. The wine was filtered and bottled at the start of February.

Grape Varieties:	32% Chardonnay, 30% Viognier, 20% Pinot Gris, 18% Sauvignon Blanc
Production:	616 cases
Bottled:	February 1, 2016
Alc % volume:	13.8%
pH:	3.34
TA g/L:	6.55
RS g/L:	3.27

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