



#### GRAPE VARIETIES

100% CHARDONNAY

#### PRODUCTION

900 CASES

#### BOTTLED

AUGUST 14, 2020

ALC 13.6%

PH 3.4

TA G/L 6.0

RS G/L 2.4

SKU 12076

### 2019 ESTATE CHARDONNAY

This vintage of Chardonnay showcases aromas of passionfruit, peach, apple blossom, and Asian pear. Further notes of lemon meringue, pear, and baking spice come through on the palate. The mouthfeel has creaminess and texture as a result of daily battonage throughout the fermentation. Lightly oaked with less than 15% new French oak, the fruit is the focal point of this wine.

#### FOOD PAIRINGS

Crab cakes, mussels in garlic cream, and grilled halibut.

#### VITICULTURE

Chardonnay clone 76 exclusively from our Allendale property in Okanagan Falls. Hand-harvested in late September at 23.5Brix.

#### WINEMAKING

The fruit was whole cluster pressed into mostly neutral barrels (14% new) for fermentation. Lees stirring was performed daily throughout the fermentation. The wine then went through partial malolactic fermentation (25%) and lees stirred weekly during the ML. The wine was aged on lees for 10 months in barrel before blending and bottling.