

# CHARDONNAY 2019

In this small lot Chardonnay, the bright fruit flavours and minerality shine through, with restrained use of oak & malo-lactic fermentation. There are aromas of honeysuckle, lemon & vanilla custard, continuing with flavours of lemon zest, pineapple, & baking spice.

## VINEYARD NOTES

The grapes were sourced from the Four Shadows Vineyard on the Naramata bench.

## WINEMAKER NOTES

At the winery, the grapes were whole cluster pressed and juice was cold settled for three days before being racked off solids. This wine was 100% barrel fermented in French Oak, took 3 weeks to complete and was then aged on lees for 9 months. A third of the wine went through malo-lactic fermentation.



## WINE SPECS

VINTAGE	2019
VARIETAL	Chardonnay
APPELLATION	Naramata Bench
HARVEST DATE	September 24, 2019
FERMENTATION	100% barrel fermented in French Oak; 1/3 malo-lactic fermentation
AGEING	9 months in French oak on lees
BOTTLING DATE	Sep 10, 2020
CASES PRODUCED	133
BRIX	22.7
RESIDUAL SUGAR	2.0 g/L
ACID	6.3 g/L
pH	3.22
ALCOHOL	13.6 %
CELLARING	Drink now through 2025

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