

Tasting Notes

2017 Chardonnay

Current Vintage	2017
First Vintage	2006
Harvest Date	October 3rd 2017
Residual Sugar	1.6 g/L
Brix	24 deg.
Alcohol	13.5 %
Oak Regime	Aged 10 months in 100% French barriques & 500L Puncheons (15% new oak)
Primary Coopers	Sylvain, Damy, Billon
Final Blend	100% Chardonnay
Bottling Date	September 16th 2018

Tasting Notes:

Crisp lemon and pear aromas are joined by hints of riper fruits, such as pineapple and nectarine. Complimenting these primary fruits are finely integrated hints of meringue and butterscotch, which point to the wine's time spent in French oak barrels. This medium-bodied wine shows impressive textural richness, which is well balanced by its refreshing citrus-like acidity. Chalky mineral and vanilla flavours add further complexity and round out the long finish. Drinking beautifully now, this wine will develop further layers over the next five years.

Vintage Notes:

2017 was a great vintage for Okanagan white wines. The warm and dry summer resulted in concentrated and ripe berries, while the cool August and September helped the grapes retain crisp natural acidity and high aromatic intensity. Chardonnay grapes were harvested later than normal, but still managed to achieve great flavor ripeness.

