

# Tasting Notes

## 2016 Chardonnay

Current Vintage:	2016
First Vintage:	2006
Bud Break:	April 7, 2016
Veraison:	June 30, 2016
Oak Regime:	100% French Oak
Barrel Age:	18% New Oak, Barrels & Puncheons
Primary Coopers:	Barthomieu, Sylvain, Damy, Billon
Harvest Date:	October 10, 2016 avg.
Bottling Date:	June 7, 2017
Final Blend:	100% Chardonnay
Alcohol:	13.7%

### Winemaker's Notes

Initial aromas of our 2016 Chardonnay reveal rich scents of crème brûlée, burnt sugar, caramel and lemon peel. Fresh apple on the nose follows through on the palate and is complimented by flavours of coconut and vanilla. This medium-bodied wine has a creamy, buttery mouth feel and would pair beautifully with seared scallops or lobster with butter and lemon.

GRAHAM PIERCE, WINEMAKER

### 2016 Vineyard Notes

Record warm temperatures through April, May and most of June led to a great beginning to the 2016 vintage. With the early bud break and excellent growth off the start, the cooler weather in July helped to prolong the ripening, adding desirable complexity to the flavour in the grapes. August saw temperatures back to their normal levels and near perfect ripening temperatures throughout the fall and into the harvest showed mature, well balanced fruit of outstanding intensity.

STEVE CARBERRY, WINEGROWER

