

Tasting Notes

2019 Chardonnay

Vineyards: Sandhill and Hidden Terrace vineyards

Residual Sugar: 2.0g/L Alcohol: 13.0%

PH: 3.41 Maturation: 10 months

Tartaric Acid: 5.95 Final Blend: 100% Chardonnay

Tasting Notes:

2019 marks the first vintage that our Chardonnay was fermented with 100% wild yeasts. Fermenting wines in this manner makes use of the yeasts naturally present in the vineyard and the cellar to carry out fermentation, rather than cultured commercial yeast. I prefer this method and have been moving fermentation for all of our wines in this direction. Although fermentation is much slower and less active with this method, the additional complexity it brings to the wine is well worth the wait. In 2019 our entire Chardonnay crop came from a vineyard on a high terrace north of Oliver. We first trialed fruit from this vineyard in 2018 and were so impressed with the results that we decided our Chardonnay should be a single vineyard wine from this site moving forward. This high altitude site stays cool during the heat of summer and early fall, and this, in turn, produces grapes with intense and pure fruit flavours and crisp acidity. In the cellar, after a slow and gentle pressing, the wine flows straight to barrel for fermentation, and from here, we let the wild yeast do all the work.

- Ross Wise MW, Winemaker

Vintage Notes:

A moderate and consistently dry summer set the expectation for a very good 2019 vintage, as we approached the critical ripening period. While September brought higher than average rainfall, vigilance and attention to detail in the vineyard kept disease pressure to a minimum and ensured fruit arrived at the winery in pristine condition. The cool fall temperatures, combined with earlier than average harvesting dates has resulted in wines with intense fruit aromas, restrained alcohol levels and a fresh acidity so characteristic of the Okanagan Valley.

- Steve Carberry, Winegrower

