

BLACK HILLS ESTATE WINERY

2023 CHARDONNAY



VINTAGE NOTES

Preceding the 2023 growing season, the Okanagan experienced a harsh cold snap that reduced yields by an average of 35%. The growing season then started slowly due to below-average temperatures extending into April, delaying bud break until early to mid-May. The pace of the season quickly accelerated in May, the warmest in the last 25 years, allowing shoot growth and flowering to catch up to seasonal averages. The unusually warm temperatures persisted into June before returning to more typical weather conditions into July and August. The combination of record-setting warmth and an exceptionally small crop gave us wines that are rich and powerful, showcasing opulent fruit ripeness that is seamlessly balanced by excellent freshness – a testament to our meticulous vineyard management and precise, early picking decisions.

TASTING NOTES

This wine is a pure expression of the small parcel it is grown in. Aromas of dandelion and shepherd's purse bloom alongside hints of orchard blossom. On the palate, the block's signature pithy lemon and ripe pear take center stage, their vibrancy shaped by the surrounding landscape. A taut, focused acidity cuts through the mid-palate's rounded texture, balancing richness with precision. Notes of baked bread and delicate baking spice add depth, while a hint of lemon lingers on the periphery, leading to a long, textural finish.

WINEMAKING

Harvesting: Hand harvested. Whole bunch pressed directly to oak.

Fermentation: Fermented with wild yeasts in French oak puncheons

Maturation: 10 months on fine lees followed by 4 months in stainless steel

Cases produced: 844

ABV: 12.6% **PH:** 3.5 **TA:** 5.6 **RS:** 0.7

Blend: 100% Chardonnay

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