

2020

Chardonnay Similkameen Valley

SMALL LOT

100% CHARDONNAY

The 2020 Chardonnay comes from the Similkameen Valley. It is a well-balanced wine with a nose that reveals harmonious notes of peach blossom, stone fruits, lavender, and lemon meringue. The palate shows delicious notes of Bartlett pear, juicy stone fruits, white peach and citrus mingle with a hint of mint. The finish has herbaceous notes combined with fresh acidity and lovely minerality. This unique Chardonnay has a well-integrated oak structure giving a pleasant and creamy mouthfeel. It is very refreshing and will pair well with sablefish, west coast oysters, lobster, scallops, and any rich creamy sauce dishes.

The Vintage

A cool start to spring resulted in a slightly later than average bud break. However ideal flowering conditions were possible thanks to warmer temperatures and dry conditions in late spring. Summer was warm allowing for continued fruit development. And the classic long, dry and sunny fall conditions in October really helped with increased flavour development and acidity retention. Harvest 2018 was longer than usual due to the unique conditions experienced during the growing season, nevertheless a promising one.



HARVEST DATE

September 23

FERMENTATION

Stainless steel

MATURATION

6 months French oak

BOTTLING DATE

July 21, 2021

RESIDUAL SUGAR

3.52 g/L

ALCOHOL

12.9%

TOTAL ACIDITY

4.6 g/L

pH

3.66