



SOURCE COLLECTION



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A source of inspiration, these wines represent the treasured qualities of our rare Old Vine vineyard and that of our select South Okanagan growers.

2020 CHARDONNAY

HARVEST & VITICULTURE REPORT

From a winemaking perspective 2020 was an exceptional vintage in the South Okanagan. Early spring started out colder than average but by mid-to-late June, temperatures were at or above average. Following a summer that began a little later than usual, September was very warm resulting in our vineyards seeing a smaller than average crop with smaller grape bunches. The vines benefited from a dry September, with a smaller berry size contributing to concentrated flavours. The warm weather in late September and early October enabled the grapes to reach ideal phenolic ripeness, with our white varieties all handpicked and fermenting in tank by the first week of October. Following a warm start to fall, the weather turned and we saw a rare snowfall and a freezing event in the valley on October 23rd. Fortunately, the majority of our red grapes were harvested by this time. From a temperature perspective, the 2020 vintage was the 5th warmest in growing degree days in the last 2 decades. Overall, the 2020 season delivered exceptional quality grapes of a smaller berry size with abundant ripe fruit and beautifully enhanced flavour profiles. It is a year where the quality will be talked about for years to come, producing wines that are cellar worthy.

WINEMAKING

This vintage is made with handpicked Chardonnay that was harvested over two days from Block 17 of our Golden Mile Bench estate vineyard. This low yielding block is over 15 years old and comprised of Dijon, Burgundy clones 76 and 809, renowned for being highly aromatic and intensely flavoured. The grapes were carefully sorted, gently whole cluster pressed and cold settled for five days at 5°C. The initial fermentation was held at 12°C for 23 days until dryness was reached. Approximately 45% of the wine was fermented in French oak barrels (35% were new), the remainder was in stainless steel. To contribute additional textural creaminess, the wine underwent 100% malolactic fermentation and was hand stirred weekly for 10 months on fine lees. After aging, the components were blended and bottled, for a rich and complex Chardonnay with nicely balanced oak integration.

TASTING NOTES

Beautifully layered, our estate Chardonnay expresses aromas of peaches and cream, freshly churned butter, lemon curd, and ripe citrus. The creamy palate is full of bright citrus fruits along with light toast and a hint of fresh ginger. An impressive and suave wine that pairs well with baked BC Halibut and lemon or try a vegetarian pasta salad with lemon ginger dressing.

PRICE: \$21.99 (BC+TAX)

CSPC: 467258

UPC: 626037001096

Harvest Date:	September 10th and 11th, 2020
Bottling Date:	August 10, 2021
Grape Variety:	100% Chardonnay
Vegan:	Yes
Aging:	45% in oak for 10 months, remaining 55% in stainless
Oak:	100% French
Ageability:	Enjoy now or cellar up to 5 years
Alcohol:	13.8%
Residual Sugar:	0.6 g/l
pH:	3.29
Total Acidity:	7.3 g/l
Brix at Harvest:	22.5 average
Clone:	76 & 809 Dijon, Burgundy

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