

PERPETUA™

The Pinnacle of white wine viticulture and winemaking at Mission Hill Family Estate.

Three distinct chardonnay clones comprise our single vineyard wine. After crushing and skin contact, the free run wine is set aside. A carefully selected portion is barrel fermented in new French oak, aged for 7.5 months sur lies, and stirred by hand every two weeks.

VINTAGE REPORT:

The season got off to a relatively cool yet frost-free beginning with budburst and flowering occurring under ideal conditions. Summer was an Okanagan classic with low humidity and above average heat, which continued through October. Crop thinning achieved target yields and outstanding quality in the vineyards. Crush officially started on September 8th, one of the earliest on record, and finished on November 2nd when winter arrived with sub-zero temperatures. An early Icewine harvest on November 28th and 29th was the fitting conclusion to one of the best Okanagan harvests ever. With white wines demonstrating refreshing character and strength, 2006 is a year to remember.

TASTING NOTES:

This sophisticated Chardonnay opens with a subtle bouquet of pear, lime and hazelnut. These notes mingle on the palate with hints of citrus, minerality and lush nectarine. The flavour is focused on the wine's full-bodied frame and the finish lingers with a touch of soft oak and round silkiness.

WINEMAKER'S NOTES:

Three chardonnay clones
Harvested in the cool of the morning, keeping clones separate
Harvested on October 5, 2006 from Osoyoos Vineyard Estate
After crushing and skin contact, the free run juice is set aside
Portion cold fermented
Portion is barrel fermented in new French oak
Left sur lies for 7.5 months
Stirred by hand every two weeks
Alcohol: 13.0% | Total Acidity: 5.8 g/l
Bottling Date: July 21, 2008

UPC: 7-76545-55556-4

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