

PERPETUA

*The Legacy Series wines are the culmination of 25 years crafting fine wine.
Rare and limited, they showcase the finest of everything at Mission Hill Family Estate.*



The pinnacle of white wine viticulture & winemaking at Mission Hill Family Estate.

Three distinct Chardonnay clones comprise our single vineyard wine. Each of these clones; 2 Dijon and 1 Loire, display individual characters that lend to the final Chardonnay blend. After crushing and skin contact, the free run juice is set aside. A carefully selected portion is barrel fermented in new French oak, aged for 10 months sur lie, and stirred by hand every two weeks.

THE VINEYARD:

The Osoyoos Vineyard Estate, first planted in 1997, is located on the East side of Osoyoos Lake. The vineyard is situated, in Canada's only desert, just 10m from the USA border at latitude 49°. At 345m above sea level, the Perpetua vineyard is north-facing and is comprised primarily of loamy, fine sand overtop of glacier melt water deposits.

VINTAGE REPORT:

Spring began cooler-than-usual but warm and dry conditions prevailed providing the ideal growing and ripening weather for another typically great Okanagan vintage. The grapes were night-harvested on September 18th while keeping clones separate, and ensuring maximum flavour retention. Careful vine management, low yields, tight pruning regimes and irrigation control all came to the fore in allowing the estate-grown fruit to reach excellent maturation levels and optimal phenolic ripeness.

TASTING NOTES:

Perpetua continues to show great restraint with regards to oak, opting for a fresh, mineral laden, food friendly style. The nose shows notes of honeysuckle and lemon-lime along with hints of fennel, hazelnut and a subtle suggestion of vanilla bean. The palate is crisp and lively with yellow apple, lime, jasmine and a faint note of praline and oak spice on the finish. A clean, pure reflection of our top Chardonnay vineyard in Osoyoos.

WINEMAKER'S NOTES:

100% Chardonnay | Three Chardonnay clones
Clone 96 (Dijon), Clone 809 (Loire), Clone 76 (Dijon)
Harvested on September 18, 2008 from Osoyoos Vineyard Estate.
After crushing and skin contact, the free run juice is set aside.
25% is barrel fermented in new French oak for 10 months and stirred by hand every two weeks.
The remainder is cold fermented in small stainless steel vats.
Bottled on September 5th, 2009.

2008 PERPETUA