

PERPETUA

*The Legacy Series is the culmination of 30 years crafting fine wine.
Rare and limited, they showcase the finest of everything at Mission Hill Family Estate.*



PERPETUA represents the pinnacle of white wine viticulture & 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 10 months sur lie, and stirred by hand every two weeks.

VINTAGE REPORT:

The late spring and delayed bud burst notwithstanding, a dry June, steady summer warmth and picture-perfect autumn weather made for an early harvest of exceptional quality. The hottest August and September on record were counterbalanced by an unprecedented Arctic outflow on Thanksgiving, which brought vintage 2009 to a swift conclusion requiring patience, steadfastness and resourcefulness from our picking crews. The grapes were night-harvested on September 21st while each clone was kept separate to ensure 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. The 2009 vintage shows excellent flavour and concentration that reflects our unique continental climate and the Okanagan terroir.

TASTING NOTES:

Delicacy and elegance epitomize this balanced and complex single vineyard Chardonnay. It opens with mineral notes, jasmine and lemon-lime, along with hints of fennel, hazelnut and a subtle suggestion of vanilla bean. The palate is crisp and lively with lime, nectarine and grapefruit flavours, along with a faint note of praline and oak spice on the finish. A clean, pure reflection of our top Chardonnay vineyard farmed on the Osoyoos lake bench.

WINEMAKER'S NOTES:

100% Chardonnay | Three chardonnay clones
Clone 96 (Dijon), Clone 809 (Loire), Clone 76 (Dijon)
Harvested on September 21, 2009 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
Alcohol: 13.0% | Total Acidity: 5.7 g/l
Bottling Date: September 10, 2010

Cellar Door & Direct Delivery Availability Only

2009 PERPETUA