

PERPETUA

PERPETUA is one of the most sophisticated Chardonnay wines in the Okanagan. Rare and limited, PERPETUA is part of the Legacy Series of wines from Mission Hill Family Estate. These wines are a culmination of over 30 years crafting fine wine and they reflect the finest of everything we do, from viticulture to winemaking.



The roots of making world-class Chardonnay at Mission Hill Family Estate reaches back to our 1992 vintage, the first for Winemaker John Simes. It was this vintage of our 'Grand Reserve Chardonnay' that achieved iconic status in Canada by winning the prestigious Avery Trophy at the International Wine & Spirit Competition in 1994. At Mission Hill Family Estate, our pursuit of great Chardonnay has been a *perpetual* process, that led us to a single site in the south Okanagan which consistently yields our finest fruit. The inaugural vintage of PERPETUA, in 2006, was a pristine example of how unique and authentic Okanagan Chardonnay can be.

Row-by-row attention throughout the growing season, selection of only the finest fruit and minimal intervention in the cellar produce a rare Chardonnay showing richness and depth. PERPETUA showcases the virtues of great Okanagan Chardonnay: beautiful acidity and brilliant energy that split the difference between elegance and opulence.

VINTAGE REPORT:

While the 2010 growing season presented some significant challenges to our vineyard crews, the estate vineyards on the east-side of Osoyoos Lake overcame the late bud break, cool conditions during flowering and an unusually cool summer, eventually yielding some exceptional fruit, albeit in much smaller quantities. Tight pruning regimes and careful vine and irrigation management all came to the fore in allowing the relatively low-yielding Chardonnay blocks to reach excellent maturation levels with optimal phenolic ripeness.

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 vanilla and spice aromas. 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 in September 2010 from our Osoyoos Vineyard Estate.
After crushing and limited skin contact, the free run juice is set aside and allowed to cold-settle for several hours.
That portion is barrel fermented in new French oak.
Following the primary alcoholic fermentation, the wine is left on its fine lees for eight months while being hand-stirred every two weeks.
Alcohol: 13.5% | Total Acidity: 6 g/l
Bottling date: August 16, 2011

2010 **PERPETUA**
Okanagan Valley | Legacy Series