

PERPETUA

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



The roots of making world-class Chardonnay at Mission Hill Family Estate reach 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:

On reflection, the 2011 vintage fitted a mold of "late to start and late to finish", but with excellent potential. It began with a cooler Spring and a dramatically delayed bud burst. Late spring rains followed by warm weather facilitated aggressive vine growth and dense canopies with the potential to trap moisture and prevent sunlight penetration. Our vineyard crews took a proactive approach by hedging vines and removing selected leaves and laterals at the base of the grapevine shoots; all in the pursuit of quality. The cumulative growing degrees in August and September were the highest ever recorded and occurred without the customary heat spikes. Ripening was continuous in our Osoyoos Vineyard Estate as we harvested on September 29th and then again in the early hours of October 13th making this the latest Perpetua harvest on record. In a cool and reluctant season like 2011, canopy management and patience was important making this a challenging but ultimately rewarding farming year producing wine with wonderful flavours, low sugars and a great balancing acidity.

TASTING NOTES:

The 2011 Perpetua offers gorgeous mouthfeel, with a creamy frame to the wine's bright, mineral inner core. It fills the palate with a range of honeysuckle, mandarin, creamed peach and lemon curd flavours that slide seamlessly through the lengthy finish. A clean, pure reflection of our best Chardonnay vineyard farmed on the east side of the Osoyoos Lake Bench.

WINEMAKER'S NOTES:

100% Chardonnay | Three Chardonnay clones
Clone 76 (Dijon) | Clone 809 (Loire) | Clone 96 (Dijon)
Harvested in October 2011 from our Osoyoos Vineyard Estate.
After crushing and skin contact, the free run juice is set aside and allowed to cold-settle for several hours.
A component of the free run juice is barrel fermented in new French oak.
Following the primary fermentation, the wine is left on its fine lees for eight months while being hand-stirred every two weeks.
Alcohol: 13.0% | Total Acidity: 6.2 g/l | pH 3.32
Bottling date: September 10, 2012

2011 PERPETUA
Okanagan Valley | Legacy Series