

Family Estate

2018 CHARDONNAY

An Uncompromising Expression of the Okanagan Valley.

VINTAGE REPORT

The 2018 harvest began earlier than anticipated due to above average growing degree days in the spring. Summer arrived with cooler temperatures, encouraging the fruit to develop beautiful acidity and allowing more time for full flavour retention. One of the coolest Septembers on record followed, slowing down the sugar accumulation and allowing the fruit to fully develop phenologically. Harvest concluded on November 8, with the extended season yielding a crop of uniformly ripened fruit with mouthwatering freshness and acidity.

WINEMAKER NOTES

Our 2018 Reserve Chardonnay was sourced from three of our estate vineyards – Oliver, Osoyoos, and Naramata Ranch. The Oliver Vineyard estate includes the blocks of vines that our original award-winning Chardonnay was sourced from 20 years ago providing an excellent foundation and key characteristics of our unique wine style. Osoyoos is comprised of arid benchlands that benefit from the Osoyoos Lake effect giving the area more than 200 frost-free days and the Naramata Ranch estate is a stunning beauty that also benefits from the lake's moderating influence.

TASTING NOTES

Fresh citrus and ripe stone fruit aromas are complemented by a bright line of acidity and smooth texture from subtle oak aging.

VARIETAL | 100% Chardonnay

APPELATION | Okanagan Valley BC VQA

ESTATE | Oliver (62%), Osoyoos (20%), Naramata (18%)

MATURATION | 75% fermented and aged in oak (11% new), 25%

combination of concrete eggs and stainless steel

ABV | 13.0% TA | 6.8 g/L PH | 3.28

