



Reserve Chardonnay 2018

100% Chardonnay
Alcohol Level: 13.5%
Levels: pH 3.63 TA 7.3 g/l
Sugar: 0.6 g/l
Harvest date: October 10th and 13th, 2019

CSPC +225868

Tasting Notes

Pale lemon with golden highlights in the glass. Aromas of honeyed lemon and caramel. Flavours of pineapple and quince are complimented with notes of anise and vanilla on the finish. A fully oaked chardonnay offering a rich, creamy style with medium plus intensity, balanced acidity and a lengthy finish that is meant to be savoured. Enjoy with creamy pasta dishes and aged hard cheeses.



Harvest Notes

The 2018 growing season was similar to 2017. Spring started off slowly and was wetter than average. 2018 found the vineyards two weeks behind our normal bud burst. Once the warmer weather arrived mid-spring, it caused the above average snow levels in the mountains to melt rapidly resulting in another year of flooding. The flooding did not wash any topsoil away and, after a challenging start, the end of spring weather conditions were perfect for an ideal fruit set. Once summer arrived, it was hot and dry which tested our vineyard crews to pay close attention to irrigation regimes and leaf-to-fruit ratios. The vineyards soaked up the summer sunshine; meticulous farming and careful yield management allowed the grapes to fully ripen on the vine. September was wet. After each rainfall, the tractors were driven down the vineyard rows to blow the water off the vines and fruit ensuring there was no opportunity for mold to develop. A beautiful autumn saw the perfect weather to allow the fruit to catch up after a wet September.

Winemaking Notes

Made from grapes harvested from both our Naramata Bench and Osoyoos vineyards. We began crop thinning our chardonnay fruit in early July to ensure quality and optimal ripeness of the berries. Our Chardonnay received a full cluster press to preserve the aromatics and rich Chardonnay characteristics of the fruit. A portion of the pressed juice was soaked on its skins over night. The wine was then racked to 228L Burgundy barrels from an exclusive small production cooerage where the barrels are hand made and toasted. Aged sur lie for 10 months with weekly gentle stirring.

Cellaring Notes

This wine can be enjoyed upon release.
Drink 2020 - 2030.