



# Reserve Chardonnay 2020

100% Chardonnay  
Alcohol Level: 14.0%  
Levels: pH 3.5 TA 5.9 g/l  
Sugar: 1.6 g/l  
Harvest date: October 20th, 2020

**CSPC +187548**

## Tasting Notes

Medium gold in colour. On the nose aromas of golden apples, lemon zest, and stone fruit are complimented by subtle vanilla note. On the palate, ripe pear mingles with brioche as well as accents of toasted almond. Well balanced, this Chardonnay has a lovely texture and refreshingly crisp acidity.



## Harvest Notes

The 2020 began with a rapid winter cold snap that saw temperatures drop from 3 °C to -18 °C in a matter of 8 hours. Cross sections of the dormant buds confirmed no vine damage. Due to COVID-19 lockdown protocols, the beginning of the harvest was a family affair with the Holler family pruning over 60 acres as a team. Full vineyard budbreak in Osoyoos happened April 15, Skaha Bench on April 20, and Penticton April 29 – a little later than average. Early June was cool and wet in the Okanagan Valley. The weather started improving June 18th with the real Okanagan heat arriving the second week of July and staying until mid-September. The Mount Christie wildfire was a big scare for Penticton and Okanagan Falls. The fire came 500 meters from our Skaha Bench Vineyards but luckily the smoke from the wildfire did not settle in the vineyard. Autumn was beautiful with temperatures between 20-25 °C through to early October. Green leaves on the vines until October 22 helped the red grapes to ripen beautifully. A surprise snowfall late October saw 8 cm of snow fall and the race was on to get the grapes into the winery.

## 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 cooperage where the barrels are handmade and toasted. Aged sur lie for 10 months with weekly gentle stirring.

## Cellaring Notes

This wine can be enjoyed upon release.  
Drink 2022 - 2030.