

CHARDONNAY 2022

IN THE GLASS: warm lemon, pear, pineapple, butter cookie, jasmine, nutmeg, cinnamon; bright fruit & minerality shine through.

VINEYARD NOTES

The grapes were sourced from the Four Shadows Vineyard on the Naramata Bench.

WINEMAKER NOTES

At the winery, the grapes were whole cluster pressed and juice was cold settled for three days before being racked off solids. This wine was 100% barrel fermented in French Oak which took 3 weeks to complete. The wine was then aged on lees for 9 months. Half of the wine went through malo-lactic fermentation.



WINE SPECS

VINTAGE	2022
VARIETAL	Chardonnay
APPELLATION	Naramata Bench
HARVEST DATE	October 17, 2022
FERMENTATION	100% barrel fermented in French Oak; 1/2 malo-lactic fermentation
AGEING	9 months in French oak on lees
BOTTLING DATE	September 7, 2023
CASES PRODUCED	231
RESIDUAL SUGAR	1.88 g/L
ACID	6.6 g/L
pH	3.26
ALCOHOL	13.8%
CELLARING	Drink now through 2028

SKU 208427

