

CHARDONNAY 2023

IN THE GLASS: lemon, pomelo, dried pineapple, orange blossom, cloves, nutmeg, 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. The 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	2023
VARIETAL	Chardonnay
APPELLATION	NARAMATA BENCH
HARVEST DATE	September 2nd, 2023
WINE MAKING	100% Barrel fermentation in French Oak : 1/2 Malo-lactic fermentation
AGEING	9 months in French Oak on the lees
BOTTLING DATE	Sept 13, 2024
CASES PRODUCED	102
RESIDUAL SUGAR	1.51 g/L
ACID	5.78 g/L
pH	3.27 g/L
ALCOHOL	13.5%
CELLARING	Drink now through 2029

Retail \$30

SKU 208427

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