CHARDONNAY 2023

TIGHTROPE WINERY

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 day 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 : ½ 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

SKU #208427

Retail $34.00

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