

NATURALLY SOUTH OKANAGAN



## 2016 Chardonnay

**GRAPE VARIETY:** 100% Chardonnay **HARVEST DATE:** Sept 19 – Oct 11, 2016 **BOTTLING DATE:** June 2017 **REGION:** Okanagan Valley

VINEYARD: Diamondback Vineyard

(Black Sage Bench) Aspect: South - West

Vine Orientation: North - South

Soil: Sand Vine Age: 20 years **TECHNICAL ANALYSIS** Winemaker: Andrew Windsor Viticulturist: Andrew Moon Brix at Harvest: 23.3 Alcohol: 14%

Suggested retail: \$19.49 CDN

Residual Sugar: 2.68 g/L PH: 3.63 TA: 6.30

2016 VINTAGE: A record early bud break had us thinking that we were in for another hot ripe year as in 2015, but a cool June and July slowed the growing season significantly. There was some moderate disease pressure for the ¬first time in years so diligent work in the vineyard was required to keep the fruit clean and free from mold. In September the sun came out and resulted in an excellent year for whites, with slow steady sugar accumulation and beautiful acids retained with the cool nights. This Chardonnay was picked over several weeks, with each block selected at optimal ripeness.

VINIFICATION: We whole cluster pressed the early harvested fruit and fermented it in stainless steel barrels and tanks with selected yeast strains, and then took the machine harvested fruit and fermented it in oak (French and American) using only native yeast. The barrel portion went through malolactic fermentation, while the stainless component did not, retaining the great freshness of malic acid in the wine.

TASTING NOTES: Its golden hue shows the barrel fermentation components and gentle aging of this wine. Nose is full of spice and tropical fruit, with hints of honey, minerals and lime. Palate is rich and textured with biscotti and graham cracker, before quickly shifting to plum skin and lemon zest in the bright long finish.

Cases made: 2054

Cellaring potential: 3 - 5 years **CSPC code:** 530691

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