



## LAUGHING STOCK VINEYARDS Chardonnay 2008



**Winemaking Notes:** Making a well-balanced Chardonnay is a challenge that requires a level of judgement and restraint to fully showcase the fruit characteristics balanced with fullness and finesse that only French oak can impart. Blessed with outstanding fruit sourced from the Naramata Bench and Black Sage Road, this wine was whole cluster pressed for a fresh fruit profile, and settled by gravity feed into barrels for primary and secondary fermentation which brings extra richness and complexity and a soft buttery texture that does not overpower the fruit.

We've also been experimenting with larger format barrels called puncheons. At double the volume (500 litres), these larger barrels allow us to still add an oak profile, but at a lesser rate as there is a higher juice to oak ratio, but still allows the oak flavour to integrate nicely into the wine.

This Chardonnay fills your mouth with tropical pineapple and lemon zest and with a slightly higher acidity in this vintage, means it is fresh, not flabby on the finish.

**Vintage Notes:** The 2008 vintage was slow to start with a cool spring that delayed bud break. Combined with a cool August meant less degree days that we would like to see for ripening. Decisions were made throughout the season to thin crop loads so that reaching full ripeness levels was possible. Fortunately, an incredibly warm September erased all our doubts about the season, reaching target brix levels with balanced acidity.

**Harvest Dates:** October 20, 2008

**Varietals:** 100% Chardonnay

**Aging:** The Chardonnay has been aged 'sur lie' in a combination of new and used French Oak for 8 months.

**Release Date:** July 2009

**Cases Produced:** 840 cases

**Alcohol:** 13.6%

**CPSC:** 738088

**Availability:** BC & Alberta

**Price:** \$26.00 (750 ml)

*"This wine, tasting of pineapples and lemon zest, has bright acidity and a steely backbone of minerals. 89 points"*

John Schreiner