



FERMENTATION

100% OAK FERMENTED

15% NEW OAK



Harvest Date
October 24, 2017

Varietal
100% Chardonnay

Cases Produced
312

pH
3.57

Acidity
6.4 g/L

R.S.
3.0 g/L

Alcohol
14.0%

LAUGHING STOCK VINEYARDS CHARDONNAY 2017

INSIDER TIP One of our Small Cap wines, with a limited production of 312.

Wine Profile

Making a well-balanced Chardonnay is a challenge that requires both a level of judgment and restraint to fully showcase the fruit characteristics, together with fullness and finesse.

This wine has pleasant notes of Bartlett pear, vanilla, Meyer lemon and the richness of brioche and croissant. It finishes with just a hint of cinnamon and nutmeg. This long lingering Chardonnay will pair well with crab cakes, grilled chicken, or a lovely pasta alle vongole.

Winemaking Notes

This year's Chardonnay grapes were sourced from the Naramata Bench and Osoyoos. The grapes were whole cluster pressed for a fresh fruit profile using gravity to settle the wine and then put into French oak barrels. A natural partial malolactic conversion was allowed to occur. This combined with lees stirring created complexity and a sense of balance that doesn't overpower the fruit flavours.

Vintage Notes

The 2017 brought some wild weather. One of the coldest winters we've experienced in years gave way to a cool, wet spring. Although there was flooding in the Okanagan, it was followed by 54 straight days with no rain. The hot dry summer allowed fruit development to catch up from its late start and created smaller more concentrated grapes. Fall weather cooled down quickly, but we were able to bring in our fruit prior to any risk of frost. Overall, expect ripeness and weight to the wines, while still retaining bright fruit flavours.

Vineyard

Naramata Bench & Osoyoos



LAUGHING STOCK VINEYARDS

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