



Harvest Date September 27, 2018	pH 3.4
Varietal 100% Chardonnay	Acidity 5.9g/l
Cases Produced	R.S. 0.9g/l
442	Alcohol 14.0%
Price \$28.99 plus tax and deposit	

LAUGHING STOCK VINEYARDS **CHARDONNAY 2018**

INSIDER TIP

One of our small cap wines, with a limited production of 442 cases.

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 notes of lemon zest, pineapple, with hints of butterscotch. It is fresh and crisp with subtle oak notes and wet slate. This bright Chardonnay will pair well with buttered scallops, tuna sashimi, or a carbonara pasta.

Winemaking Notes

This year's Chardonnay grapes were sourced from the Naramata Bench and Okanagan Falls. 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 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

2018 was a long, moderate vintage. The winter was mild and spring cool resulting in a late bud break, followed by healthy flowering. The summer was hot and dry allowing for optimal fruit development. In August, the temperature dropped and the smoke from local wildfires blocked sunlight and delayed veraison. September was cooler, which extended growing season and allowed for a steady pace of harvesting. Harvest commenced on Sept. 19 with Pinot Gris from OK Falls. Fall continued to be warm until November. Expect nice flavour complexity, slightly restrained alcohol levels, balanced acidity and freshness.

Vineyards

Naramata Bench & Thomas Ranch Okanagan Falls



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