



FERMENTATION

100% FRENCH OAK
100% CONCRETE EGGS



LAUGHING STOCK VINEYARDS CHARDONNAY 2025

Harvest Date

September 14, 2025

Varietal

100% Chardonnay

Cases Produced

450

Price

\$32.00 plus tax and deposit

pH

3.35

Acidity

7.5 g/L

R.S.

0.3 g/L

Alcohol

14.0%

INSIDER TIP: Chardonnay is a cross between Pinot Noir and Gouais Blanc and likely takes its name from the village of Chardonnay in the Mâconnais subregion of southern Burgundy.

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.

Tasting Notes

This vintage of Chardonnay offers rich aromas of peach and peonies with vanilla bean and lemon butter. The palate is a citrus mix of Meyer lemon and Valencia orange with undertones of hazelnut, brioche and vanilla. No Malolactic fermentation was done in this vintage, in order to preserve freshness. Lees stirring was done to add complexity to the mouthfeel, resulting in a beautiful expression of Chardonnay, combining freshness and mouthfeel into a long complex finish. Pair this vibrant wine with your favorite white fish accompanied by a mango salsa.

Winemaking Notes

The grapes for this small lot were whole cluster pressed and fermented in a combination of concrete and neutral French Oak. The wine was aged for 8 months in French Oak with weekly lees stirring over 5 months. There was no malolactic fermentation in this vintage, resulting in a wine with bright acidity.

Vintage Notes

Following a vintage with almost no wine grapes at all, the 2025 vintage in the Okanagan Valley produced a bumper crop. The valley experienced a mild winter thankfully, after the devastating deep freeze of 2024, allowing the surviving vines to rebound and the new plantings to establish themselves. Spring came early, followed by a warm summer and fall producing very high growing degree days without extreme heat spikes that we have had in previous summers. With the favourable conditions

came a lot of vigour in the vineyards, requiring careful attention to shoot and bunch thinning. A couple of our varieties exhibited early shrivel or variable skin colouring which may have been a sign of the stress that the vines are still recovering from in the deep freeze of 2024.

Harvest started on September 2nd with our Chardonnay portion of the traditional method sparkling, Market Bubble. Our white and rose wines have nice intensity and balance this year, with a beautiful freshness on the palate. While the reds are aging in barrel, they are showing ripeness in the fruit character and tannin structure with an elegance like the 2022 vintage reds that we produced. Overall, 2025 was a nice reprieve from the two previous short crop vintages, providing a full production of our Laughing Stock wines.

Vineyard

Sourced from Thomas Ranch Vineyard.



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