

FERMENTATION 92% OAK FERMENTED 8% CONCRETE EGG FERMENTED 19% NEW OAK

Harvest Date рН 3.7 October 06, 2020 Varietal Acidity 100% Chardonnay 5.9 g/L **Cases Produced** R.S. 650 0.9 g/L Price Alcohol \$31.99 plus tax 13.8%

CHARDONNAY 2020



INSIDER TIP:

Partially fermented in a concrete egg creates amazing mouthfeel and texture.

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.

Sun-warmed pineapple, Madagascar vanilla and rich butterscotch emanate from the glass. This wine has notes of creme caramel, caramelized pear and hints of toasty hazelnut. This Chardonnay's creamy mid-palate and delicate oak are balanced with a nice acidity.

Winemaking Notes

This year's Chardonnay grapes were sourced from Okanagan Falls. The grapes were fermented 92% in

barrel with 19% being new french oak, and 8% in concrete egg, and a partial malolactic conversion was allowed to occur. The 9 months of ageing was done 86% barrel (21% new french oak), 10% concrete and 4% stainless. This, combined with lees stirring, created complexity and a sense of balance that doesn't overpower the fruit flavours.

Vintage Notes

The 2020 growing season started slow but by mid summer the vines were progressing well. The crop was light in general which allowed the quality to really shine. Loosely formed bunches with smaller than average berry size, allowed for full sunlight penetration with resulting development of intense fruit flavours.

Cold weather and snow starting on Oct 22, which put a dramatic end to the growing season, but due to the light crop, grapes reached full flavor maturity. Wines from Vintage 2020 are full-bodied with excellent flavours and harmonious balance.

The 2020 whites, overall, are showing very balanced acidity with great fruit flavours, lush rich palates, and excellent fruit intensity.

Vineyard

Thomas Ranch & Hawthorn Mountain Okanagan Falls.

