



FERMENTATION



LAUGHING STOCK VINEYARDS CHARDONNAY 2021

Harvest Date
September 30, 2021

Varietal
100% Chardonnay

Cases Produced
900

Price
\$31.99 plus tax and deposit

pH
3.56

Acidity
5.9 g/L

R.S.
1.23 g/L

Alcohol
14.6%

INSIDER TIP:

Partially fermenting 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.

This vintage of Chardonnay offers aromas of ripe pineapple, lemon meringue, burnt sugar and ripe Williams pear. The palate is bright and juicy with mouth-watering acidity. The mid-palate adds notes of warm brioche with lemon zest. The wine is light on its feet and balances the fruit and oak with a long mineral finish.

Winemaking Notes

This year's Chardonnay grapes were sourced from some of the South Okanagan's best sites, ranging from Okanagan Falls to Osoyoos. The grapes were fermented 78% in barrel and 22% in concrete egg with 20% being new French oak. The wine was aged 9 months sur lie and stirred, with a partial malolactic conversion allowed to occur.

Vintage Notes

The 2021 growing season is one that will be remembered for a long time. The season was marked by intense heat in the Okanagan. The resulting budbreak gave us berries

that grew to a small size and the clusters were loose. These small berries had a high concentration of flavour, colour, and tannins. The vintage started slowly but by mid summer the vines were progressing well. The crop was light in general which allowed the quality to really shine.

The 2021 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, Darkhorse Vineyard Oliver.



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1548 Naramata Road, Penticton, British Columbia, V2A 8T7 Canada T: 250.493.8466 www.laughingstock.ca