



THE ADVENTURE CONTINUES

CHARDONNAY 2021

CRESTON – KOOTENAYS, BC VQA

VINEYARD

The Chardonnay is grown on the slopes of our home block. The south-west facing slope allow free drainage and frost management for these vines. Ideally located to receive maximum sun exposure in the Creston Valley.

VINIFICATION

Hand harvested fruit was whole bunch pressed. The wine went through primary ferment in 500L French barrel puncheons. Complete malolactic fermentation followed by the wine being racked off solids before with a further 11 months maturation in French oak.

SENSORY

Lifted aromas of citrus, florals and stone fruits. The palate exhibits fine integrated toasty oak. A supple palate with real depth of flavour of toffee, almond and biscuit.

Production	pH	TA	ALC
265 cases	3.4	6.2 g/L	12.5% vol

