



DISCOVERY SERIES

CHENIN BLANC

BC. OKANAGAN VALLEY

2010

VITICULTURE/VINIFICATION

The fruit was gently destemmed and crushed, after which the juice was left for 4 hours of skin contact. The pressed juice was settled for 24 hours and the clarified must, racked before fermentation. The Juice was fermented with a special Rhone yeast at approximately 14°C 18° C until dryness.

VINTAGE CONDITIONS

The grapes for this 2010 Discovery Series Chenin Blanc were harvested from select vineyards in the Okanagan Valley on Oct 03, 2010. They were picked at a sugar level of 22.5° Brix.

TASTING NOTES

Our 2010 Chenin Blanc is overflowing with intense honey and dried fruit aromas, which are complemented wonderfully by the supple flavours of tropical fruits. The real balance of this wine comes from its crisp acidity, and its lasting fruity finish.

FOOD PAIRINGS

Pair this bottle with pasta in a light alfredo sauce, grilled scallops in garlic butter, asparagus, or roasted chicken.



PRODUCT INFORMATION

Size	750 mL
Availability	Select Liquor Distribution Board and Private Retail Locations, and the Okanagan Estate Winery
Winemaker	Sandor Mayer
Product #	987909
UPC #	620654013630

TECHNICAL ANALYSIS

Alcohol/Vol	12%
pH Level	3.48
Total Acidity	7.8 g/l
Residual Sugar	4.8 g/l
Oak Aging	No oak aging

RELEASE DATE