



OKANAGAN ESTATE SERIES

Chardonnay

VQA OKANAGAN VALLEY

2014

HARVEST

An early harvest marked the 2014 vintage starting at the beginning of September. Hot and dry conditions during the day along with later season cool nights allowed us to deliver very clean fruit with exceptional varietal character across all varieties and sites.

WINEMAKING

The Estate Series Chardonnay grapes were sourced from the Bear Cub, and Bull Pine vineyards in the Okanagan Valley, and went through a partial malolactic fermentation before being aged for 6 months in a 50/50 blend of French and American oak. The oak used to age this 2014 Estate Series Chardonnay was 90% old oak and 10% new oak.

WINEMAKER'S NOTES

This Chardonnay is bursting with warm delicious flavours and scents. Hints of apple, vanilla and spice on the nose and palate are wonderfully complemented by a round smooth body, moderate acidity and a smooth lingering finish of butter and cream.

FOOD PAIRINGS

Enjoy this tasty and complex Chardonnay all on its own or pair it with saffron steamed mussels, broiled lobster, smoked fish or poultry in cream sauces, grilled scallops, cedar planked salmon, veal or turkey escalopes, quail, and soft aged cheeses.



PRODUCT INFORMATION

Size 750 mL
Winemaker Derek Kontkanen

TECHNICAL ANALYSIS

Alcohol/Vol 12.5%
pH Level 3.33
Total Acidity 6.8 g/l
Residual Sugar 4 g/l
Oak Aging Partial