



CHARDONNAY 2010

VARIETAL: CHARDONNAY 99%, MARSANNE 1%
PRODUCTION: 60 CASES
ALC./VOL.: 14.1%
OTHER: pH 3.48, TA 6.9g/L, RS 2.0g/L

VINEYARD

We source our fruit for our Chardonnay exclusively from Martin Plut's 1 acre vineyard on the west side of Lake Osoyoos. The vineyard is cooler than most in the Osoyoos area, and the Chardonnay planted there is a distinctive Muscat clone of Chardonnay which provides nice aromatics to the wine. Only a small portion of this vineyard is planted to Chardonnay, and we harvest all of it. In 2010 that was enough to make 60 cases of wine.

WINEMAKING

The 2010 Chardonnay was fermented entirely in stainless steel. It was kept at fifteen degrees Celsius throughout its fermentation. Once fermentation was completed the wine was racked and chilled to 0 degrees Celsius.

The 2010 Chardonnay saw no oak through its maturation and no lees stirring was done. In fact, the wine was racked twice in order to preserve the fresh fruit character of the wine.

Chardonnay sees a lot of whole bunch pressing, especially in Champagne, but for this wine all the fruit was crushed and then allowed to 'cold soak' in the press for 4 hours. Since this is a un-oaked Chardonnay, we are looking to express the fruit character through skin contact.

TASTING NOTES

The wine has a delicate yet complex nose of acacia flower with notes of pear, ripe apple and peach. The palate has nice mid-weight, with peach, lemon and honey characters tapering off to a long finish.

Obviously, at 60 cases, we do not make this Chardonnay for practical financial business reasons. We make this wine because Martin (a retired grower with 40 years experience) grows excellent fruit, and the wine is a pleasure to make.

