



ESTATE GROWN

2020 CHARDONNAY

Deep beneath the earth, the decades-long story of this Chardonnay takes shape. Roots stretch far and wide, buffering against drought, rain, and occasional cold. In this hot and dry valley, the knotted trunks and twisted arms faithfully deliver exceptional consistency and quality fruit vintage after vintage.

The 2020 growing season kicked off with periods of unusually cold and wet weather, which carried over into the early spring and contributed to a marginal fruit set. The cool spring progressed to a beautiful Okanagan summer, with consistently warm weather without any severe heat spikes. Perfect fall conditions followed, with warm days, minimal precipitation, and cool nights, producing beautifully balanced wines with intense fruit character.

TASTING NOTES

Nose shows minerality, lemon, lime, and a hint of toast. Palate is medium weight and has a nice lemon purity with a refreshing and bright finish.

HARVEST DATE

September 9-30, 2020

BLEND

100% Chardonnay

FERMENTATION

Wild yeast fermentation in a combination of French oak barrels, foudre, and puncheons

AGING

Sur lie for 10 months before bottling

CELLARING

Enjoy now or cellar through 2025

ALCOHOL

13.0%

TA

7.4 g/l

RESIDUAL SUGAR

1.1 g/l