

## Chardonnay 2017

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	100% L. Viscek Vineyard
Varietal(s)	100% Chardonnay
Brix at Harvest	21.2°
Alcohol Content	12.5%
Residual Sugar	3 grams/Litre
Total Production	369 cases of 12



### TASTING NOTES

Fresh and fruity with notes of green apple and lemon supported by soft, toasty oak with a touch of minerality. Medium-bodied on the palate with flavours of apple, vanilla and butterscotch. The finish is long with savoury notes refreshing the palate.

Serve chilled with rich creamy pasta dishes or chicken with mushroom sauce. Let the glass warm up a bit for further complexities to develop.

### WINEMAKING NOTES

The grapes for our Chardonnay 2017 come from our neighbor Lado Viscek's vineyard located in the Creek Shores sub-appellation. They were harvested in late September and immediately full-cluster pressed, then fermented and aged in French oak barrels of a variety of sizes (225L, 400L and 500L) and a variety of ages, averaging 10% new oak. After rigorous tasting, Jean-Pierre Colas decided on the final blend and bottled the wine in early July 2018 following light fining and filtration.

### VINTAGE NOTES

The winter of 2016/2017 was again mild, yet a cool spring delayed bud-burst. Once the summer finally started it was relatively cool and rainy. Luckily September saw full sun and heat warm the vines to complete phenolic ripeness. Harvest started late in mid-September, commencing with Pinot and Chardonnay for sparkling and continued with other whites and early-ripening reds. The beautiful weather lasted well into the fall, allowing for long hang time for later ripening varieties. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.