

# June's Vineyard Chardonnay 2017

## **Technical Information:**

Appellation	VQA Creek Shores
Vineyard(s)	June's Vineyard
Varietal(s)	100% Chardonnay
Brix at Harvest	20.8°
Alcohol Content	13%
Residual Sugar	3.2 grams/Litre
Total Production	330 cases of 12



#### **TASTING NOTES**

Our 2017 June's Vineyard Chardonnay has lifted notes of lemon and cream with light notes of minerality. On the palate it is dry with refreshing acidity, citrus flavours and a creamy texture, and a savory, mineral-tinged finish. Extremely versatile, happily paired with everything from white fleshed fish and shell fish, to anything deep-fried as well as salads and lighter fare. Serve well chilled.

#### WINEMAKING NOTES

The Chardonnay from June's Vineyard has developed a consistent mineral-driven personality that is best coaxed out by careful manual harvesting and fermentation and aging in 100% stainless steel, with full malolactic fermentation. 2017 was an ample-sized harvest and the grapes were in pristine condition so minimal sorting was required prior to full-bunch pressing. Following fermentation, the wine was kept in contact with its fine lees for 6 months prior to bottling in spring 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.