



June's Vineyard Chardonnay 2020

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	June's Vineyard
Varietal(s)	100% Chardonnay
Brix at Harvest	21.8°
Alcohol Content	13.0%
Residual Sugar	3.0 grams/Litre
Total Production	376 cases of 12
Other Notes	Vegan - Friendly



TASTING NOTES

Our 2020 June's Vineyard Chardonnay is light straw in the glass. It is bursting with aromas of ripe melon, fresh lemon and wild honey with light notes of minerality. On the palate it is dry with refreshing acidity, a creamy rich texture and notes of ripe pineapple, lemon cream and a savory, mineral-tinged finish.

Enjoy this Chardonnay with fresh oysters or a mushroom salad.

WINEMAKING NOTES

The Chardonnay from June's Vineyard has developed a consistent mineral-driven personality that is best coaxed out by careful manual harvesting, full bunch pressing and fermentation and aging in 100% stainless steel, with full malolactic fermentation. 2020 was a smaller-sized harvest of beautiful fruit. Following fermentation, the wine was kept in contact with its fine lees for 6 months prior to bottling in spring 2020, following light fining and filtration.

VINTAGE NOTES

Winter of 2020 started with warmer than average temperatures from January through March followed by a cooler than average April. Bud break was in the second and third week of May. From thereon, temperatures increased and the summer months were above average temperatures with little precipitation, allowing for full phenolic development. Harvest remained dry and sunny with cool nights, important for maintaining acidity. There was little to no disease pressure, resulting in clean and ripe fruit. Harvest started in the second week of September with Pinot Noir, Chardonnay and Gamay for sparkling, followed quickly by aromatic whites and then later ripening whites. Gamay was the first red variety harvested in early-to-mid October followed closely by Pinot Noir and Merlot. Cabernet Franc and Cabernet Sauvignon were the last varieties to be harvested, taking place the last week of October through early November. Berry size was recognized to be smaller than previous years with an intense dark colour, suggesting the potential for increased concentration of flavour and colour extraction. The quality of the grapes was very good to excellent throughout the portfolio. Wines should have the capacity to age for the medium to long term.

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