



GRAPE VARIETIES

100% CHARDONNAY

PRODUCTION

350 CASES

BOTTLED

MARCH 21, 2021

ALC 13.6%

PH 3.4

TA G/L 5.6

2020 RESERVE CHARDONNAY

The perfect balance of weight and opulence, with the classic Okanagan Falls racy acidity. Peach crumble, honeysuckle blossoms, and tangelo oil spritz awaken the nose, while toasty warm vanilla, cantaloupe, and vibrant textural acidity bring the experience home.

FOOD PAIRINGS

Carbonara, bourbon vanilla gelato, and a spa day.

VITICULTURE

Showcasing the best of what Chardonnay from the Okanagan Valley has to offer! Fruit from our 28yr old vines in Okanagan Falls is beautifully accented by fruit from our Jagged Rock vineyard on the Black Sage Bench in Oliver.

WINEMAKING

Hard picked, lightly pressed, and fermented in French oak gives this wine all the elements of a classic, site-reflective Chardonnay. Partial malolactic fermentation, lees stirring, and careful barrel cooper selection were all used to ensure that this Chardonnay is weighty and textural, with respect to the purity of fruit.