

CHARDONNAY

The Wine

This straw-coloured Chardonnay is a blend of fruit from our Thompson Valley and Keremeos vineyards. Early-ripening aromatics like lemon peel and green apple are complemented by butterscotch on the nose and a weighty mid-palate, courtesy of 15 months' aging in neutral French oak barriques. The long finish is balanced by medium acidity.

The Vintage

2021 was marked by an abundance of early-season heat, with more moderate temperatures later in the summer and fall. Budbreak timing was average, with most varieties budding out around the first week of May. The spring was the driest on record for the South Thompson region, with none of the late May or June rain that we normally get. Temperatures were moderate until the third week of June when most of B.C. went through an unprecedented heatwave. We had our earliest start to harvest ever on August 18th, as well as (by far) our earliest finish ever, with the last grapes being picked on October 7th. 10 years ago, it was almost unheard of to even start harvest before October in B.C. As a hot season with small berries, expect concentrated and tannic reds and flavour intensity to the whites.

ALC. RS.

13.8% 2.9_{G/L} 6.5_{G/L} 3.37





