



Varietals

Chardonnay 100% - Dhaliwal Vineyard, Osoyoos
Sunrise Vineyard, Okanagan Falls
Cellarsbend Vineyard, Naramata Bench
Earlco Vineyard, Naramata Bench

Technical Info

Ph: 3.5
Total Acidity: 7.9 g/L
Residual Sugar: 4.3 g/L
Alcohol: 12.9 %
Product Code: +441279
Production: 1254 cases

The Wine

Our inspiration for the Un-Oaked Chardonnay is derived more from our love of the un-oaked Burgundian Chardonnays of the lesser known AOC of Macon than it is from the more famous wines of Chablis. While we are influenced by both of these regions, we feel the riper style of Macon to be more relevant to the Okanagan Valley. While we still prize the mineral character typical of Chardonnay from Okanagan Falls, which accounts for about half of the fruit, we are also intrigued with the riper, richer profile of Chardonnay from Osoyoos and the Naramata Bench. Our goal with this wine was to create a Chardonnay that had interest and weight through the use of extended lees contact, despite the absence of the prolonged, slow oxidation of a barrel.

2007 Vintage

The 2008 vintage was a delicate vintage that favoured our style of winemaking: moderate alcohols, good natural acidity and excellent phenolic ripeness from longer hang-times. Spring was uncharacteristically cool and included an April 29th snowstorm with a -4 Celsius temperature that retarded bud-break by about 2 weeks. May maintained average temperatures and normal growth. June saw average but not excessive rainfall. Flowering and fruit set maintained this late tendency which required early green thinning in anticipation that the vines would not be able to catch up in the fall. July and August were warm and lovely, without long stretches of excessive heat so the vines did not experience heat stress and shutdown. September 2008 was as perfect a month as we could have hoped for with warm weather and absolutely no rain allowing the vines to play significant catch-up. October continued this trend, despite some early frost, and as a result we were able to hang the grapes a little longer than normal to gain full phenolic ripeness without worrying about excessive sugars and alcohol. Harvest began slowly starting on September 26th and finished with a bang, with about half our 138 ton harvest coming in between October 23 and our final date of October 28th. The crop was about average in size, something of a surprise after a cold 2007 winter and the spring frost and snow, but in line with the 20% smaller than average 2007 crop. Quality was high overall but full ripeness was dependent on moderate crop loads and early green thinning.

Vinification

A sorting table was utilized before destemming in order to ensure only the best fruit was utilized. From destemming we went whole berry straight into the press in order to derive maximum flavour and freshness from the juice. Fermentations were well managed in stainless steel to ensure a swift and clean outcome. Post fermentation, the Dhaliwal lots (8000L), were put through full malo-lactic fermentation to give this component a bit more body and weight. Sulphur levels were carefully managed to preserve maximum bouquet, only added at the juice pan after pressing, after a second racking, post fermentation and topped up pre-bottling. The wine was protein and cold stabilized and then filtered. The filtration system used was cross-flow, a medium free method that is the gentlest of any filter on the wine. We chose a stelvin closure because we feel it is the best method available to preserve the freshness that is key to this wine.

Tasting Note

To the eye, a honeyed-gold in the glass. On the nose, golden delicious apple skins mix with toasty, briney aromas. On the palate flavours of apples, honey and mineral are balanced with beautiful acidity, building into a long, lingering finish, the result of the extended lees contact.