



STEWART FAMILY RESERVE CHARDONNAY | 2022

Built on a legacy of quality and consistency, our Stewart Family Reserve wines are produced from some of the best and oldest vineyards in the Okanagan Valley. A gracious and welcoming legacy continues through this collection with benchmark expressions of Pinot Noir and Chardonnay.

2022 VINTAGE

The 2022 growing season was marked by a series of weather extremes. A record-breaking cold winter and cool spring gave way to a remarkable summer, with warm temperatures extending into early October, boosting ripeness and leading to a harvest that extended well into November—a rarity for the Okanagan Valley. This extended season has resulted in wines with balanced alcohol and crisp acidity, particularly in the early-ripening varieties.

WINEMAKING

Grown on the volcanic soils of Mount Boucherie, these premium Chardonnay grapes were hand-picked, whole-cluster pressed and aged for 10 months in a mixture of 35% new and 65% neutral French oak. Full malolactic fermentation and regular battonage was carried out to enhance the mid-palate and complexity.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
13.5%	5.83 g/L	3.4	0.8 g/L

TASTING NOTES

Soft and supple. This sophisticated Chardonnay is elegant, full-bodied and rich with vivid aromas of ripe, Okanagan peaches. The palate showcases flavours of crème brûlée and vanilla bean while displaying an elegant buttery charm and a lengthy finish.

PERFECT PAIRINGS

This age-worthy wine pairs well with a pan-fried halibut cooked in a butter cream sauce or a burrata salad with roasted peaches, pistachios and cider vinaigrette. Enjoy now through 2032.