



## CHARDONNAY | 2023

OKANAGAN VALLEY BC VQA

As one of the original wineries in the Okanagan, our first Chardonnay clone was planted more than 30 years ago, and we have cultivated some of the oldest and most sought-after Chardonnay blocks in the region. The Estate Chardonnay is crafted to be bright, fresh, vivid and celebrated by all who drink it.

### TASTING

Expect inviting aromas of citrus, orange peel, apricot and lemon. On the palate, this medium-bodied wine displays notes of pear and citrus followed by a warm and lasting finish.

### PAIRING

An ideal match for lemon-roasted chicken, rich seafood risotto, creamy butternut squash soup or wild pacific spring salmon cakes.

### WINEMAKING

**VARIETALS** 100% Chardonnay

**FARMING** Certified sustainable vineyards

**PRESSING** Whole-cluster pressed

**FERMENTATION** Fermented in a combination of stainless steel and neutral French oak

**MATURATION** Aged on the lees for nine months before blending and bottling

**CELLARING** Enjoy now through 2032

**ALCOHOL**  
13.5%

**ACIDITY**  
5.90 g/l

**pH**  
3.35

**RESIDUAL SUGAR**  
1.7 g/L

