

CHARDONNAY 2021

UN-OAKED

Vineyards

• Con Vida Vineyard, Skaha Bluffs

Production

Un-oaked Chardonnay is a crisp, pure expression of the Chardonnay grape. We ferment in stainless-steel tanks at cool temperatures to preserve the clean, fruit-forward nature of our Chardonnay, simultaneously expressing its vineyard sites and vintage characteristic. We then employ 3 months of fine lees contact to add a fresh, briny character and texture.

Tasting Notes

On the nose, fresh aromas of pineapple and citrus lead to flavours of tart apple, lemon and mineral on the palate. Structurally, the wine shows medium body and moderate alcohol, finishing fresh and clean. This style of wine is incredibly versatile for a variety of classic dishes, including fresh oysters on the half shell, prawns, scallops, halibut, wild salmon, pasta with delicate cream sauces, and roast chicken with seasonal Okanagan produce.

Vintage | 2021

Variety | Chardonnay

Appellation | Okanagan Valley

Acid | 8.0 g/L

Residual Sugar | 1.31 g/L

Alcohol | 12.2%





