



# ‘En Famille’ Chardonnay 2022

## Vineyards

- Con Vida Vineyard, Skaha Bluff
- Secrest Mountain Vineyard, Oliver

## Production

The grapes for this wine were hand-harvested on October 14th from two of our proprietary vineyards. They were destemmed and crushed, with a small portion left as whole clusters to enhance structure and aromatic complexity. After cold settling, the must was transferred to puncheons for a 23-day ambient fermentation, preserving the natural characteristics of the vintage. The wine was then aged for nine months, with 10% in new Mercury barrels (medium toast) and the remainder in second-fill and neutral oak, providing subtle texture and seamless integration. It underwent full malolactic fermentation and was aged on lees, developing depth, complexity, and a refined, creamy mouthfeel.

## Tasting Notes

Rich yet beautifully balanced, this Chardonnay opens with baked pecans, meringue, vanilla bean, and fresh white flowers. Layers of Okanagan orchard fruit, sage, tarragon, and a touch of cinnamon add depth. Subtle mineral notes of wet rock and granite bring structure, while hints of cherry blossom and baked pine needle evoke the warmth of the valley. The palate is effortlessly creamy yet lifted by mouthwatering acidity. Bright citrus, lemon curd, and crisp apple meet delicate French herbs, apple cinnamon, and the earthy warmth of sunlit pine trees, finishing with a whisper of straw and spice. This is Chardonnay at its most compelling—comforting, complex, and undeniably crave-worthy.

Vintage		2022
Variety		Chardonnay 100%
Acid		5.2 g/L
Residual Sugar		4.29 g/L
Alcohol		14.5 %

