

2022 Chardonnay

Stylistic Notes

The grapes for this wine came from Jagger Rock vineyard in the Similkameen Valley. The soils are rich with limestone, making for mineral rich growing environments. As a result, this Chardonnay boasts tantalizing acidity and a full profile of tropical fruit and citrus notes. This wine was fermented in stainless steel and kept in tank prior to bottling, with a small portion going through malolactic fermentation. This imparted a rounding creaminess to the wine, without the use of any oak.

Winemaker Notes

Vintage: 2022

Varietal: 100% Chardonnay

Appellation: Similkameen Valley

Vineyard: Jagger Rock

Fermentation: Stainless Steel

Cases Produced: 252

Technical Data

| RS (g/L) | TA (g/L) | Alcohol |
|----------|----------|---------|
| 2.15 | 8.33 | 12.0% |