



Canyonview Wines

2016 Canyonview Chardonnay

100% Chardonnay

Harvested: October 6th & October 13, 2016

Bottled: September 25th, 2017

Cases: 225

VINIFICATION

Press: whole cluster

Ferment: in new French Oak

Aged: 10 months 1/3 stainless & 2/3 Oak

Malolactic fermentation: 2/3 or more

WINEMAKERS NOTES

Winemaker: John Glavina

Viticulturist: Garth Purdy

Brix at Harvest: 22.8, 23.2

Alcohol: 13.7 %

RS: 1.6 g/L

PH: 3.44

TA: 5.95

VA: 0.25 g/L

Free SO₂: 28 mg/L

Total SO₂: 65 mg/L

LOCATION

Canyonview Vineyard

Summerland,

Okanagan Valley,

British Columbia

VINEYARD

Soil: Granite, volcanic rocks & riverstone

Vine Age: 13 years

Aspect: South, South-east

Orientation: 90% North-south

Five terraces on seven acres

One acre of Chardonnay

2.9 tonnes/ acre

COOPERS:

Francis:Troncais Chinon

Dargaud & Jaegle:

Selection No 4,

Grandes Vosges,

Centre de France

“What appeals to me is the leesy character without the full malolactic heavy, tropical, oaky style. I’ll take green apple, a kiss of vanilla, and doughy leesy flavours every time... Colour is appealing. I know right off, this isn’t a heavy handed Chardonnay. Citrus and vanilla aromas, hint of shortbread, pineapple...and the mouthfeel is lovely...Delicious”.

Gord Ritchie

“A unique and slightly spicy Chardonnay with a good balance covering the spectrum of tropical flavors, showing some guava along with a backbone reminiscent of grapefruit pith. It is distinctive and shows characteristics of the vineyard complemented with the good use of quality French oak.”

Tim Wilkins



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