



## VARIETALS

**Chardonnay 100%**

### Con Vida Vineyard

Skaha Bluff, Penticton (long-term leased & farmed by JoieFarm, planted 1989)

### Hollenbach Family Vineyard

Skaha Bluff, Penticton (planted 1993)

### Oliver Twist Vineyard

Oliver

## TECHNICAL INFO

**pH** 3.37

**Total Acidity** 7.1 g/L

**Residual Sugar** 4.16 g/L

**Alcohol** 13.4%

**Product** +146456

**Production** 438 cases, 21 kegs

## THE WINE

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 Un-oaked Chardonnay as well as expressing its vineyard site and vintage characteristics. We then employ lees-contact to add a fresh briny character and texture. Our inspiration is derived from our love of the famous un-oaked Chardonnays of Chablis and the weight of lesser known Chardonnays from Macon-Clessé which have a warmer climate and terroir similar to our own.

## 2018 VINTAGE

2018 was a far more “normal” growing season for the Okanagan Valley after the string of early, hot vintages from 2013-2016. The winter was extremely snowy and early spring was wet, supplying the vineyards with a good soaking and filling up the water table. A warm April had bud break occurring in the last days of April and first week of May for most varieties. Mid-May was hot and dry with flowering occurring in early June. The beginning of June was wet, followed by some heat which produced a full vineyard canopy by mid-June. This resulted in our vineyard crew earnestly working to keep up with canopy growth, suckering and shoot positioning, which all happened at the same time. Early July was a bit wet, coupled with alarming heat following from mid-July on. We left all shoots to create a heavier crop to retard the potential for early sugar ripeness (as we had had success with in the past hot and early vintages). Once the fruit set, we left more than usual to ripen. Intense lightening storms occurred in mid-July and started forest fires around the province. Smoky skies continued through July and all of August before returning to drastically cooler temperatures in early September. Veraison occurred in the first week of August and ripening was gradual throughout the rest of the summer. The thick smoke provided a UV blanket over the valley, slowing the ripening that threatened to speed ahead in July. On September 22nd, with ripeness slowing down, our first pick was for our bubble and un-oaked Chardonnay. The cool, wet weather proceeded right through September into early October. We had great hang time for phenolic development with the rest of our varieties mainly coming in mid-October. All of our tonnage was completely picked by October 22nd and vinified by mid-November. Despite an intensely hot summer, we saw low pH and lower brix than previous vintages demonstrating that 2018 will express a cooler vintage profile. Overall, expect more freshness, minerality, and fantastic natural balance.

## VINIFICATION

The grapes were hand-harvested and a sorting table was utilized before the grapes were de-stemmed to ensure that only healthy grapes went into the wine. After de-stemming and crushing, a slow, gentle pressing was utilized via a pneumatic press. No sulphur was added at the press pan so as to hyper oxidize the juice ensuring stable colour and flavour compounds during ferment. The already flavourful juice was gently racked from its settling tank to ferment. The must was inoculated with a champagne yeast, EC-118, to cleanly express vineyard site and vintage. A quick 12- to 16-hour settling allowed us to maintain maximum flavour and nutrients in our must before it was racked for ferment. Our glycol cooling system allowed us to achieve a clean and controlled ferment that lasted about two weeks in stainless steel. Each of the lots was vinified separately. We employed lees stirring until the wines were racked to be blended. Sulphur levels were carefully managed to preserve maximum bouquet, topped up only after a second racking and checked pre-bottling. The wine was protein and cold stabilized, then filtered. The filtration system used was cross-flow, a medium-free method that is the gentlest of any filter. We chose a Stelvin screwcap closure because we feel it is the best method available to preserve the freshness that is key to this wine.

## TASTING NOTE

On the nose, fresh aromas of pineapple and citrus lead to flavours of tart pineapple, lemon, and mineral on the palate. Structurally, the wine shows medium body and moderate alcohol. The Un-oaked Chardonnay finishes fresh and clean.