



Varietals

Varietals: Chardonnay 100%
Schales Vineyard - Okanagan Falls
Earlco Three Sisters Vineyard – Naramata Bench

Technical Info

Ph – 3.62
Total Acidity - 7.5
Residual Sugar – 6.1 g/L
Alcohol – 13%
Price - \$29.90
Product Code - +150862
Production – 423 cases

The Wine

Our Reserve wines are hand-crafted, small batch lots with an emphasis on low-yields, careful selection and traditional Old World methods. Our 2007 Reserve Chardonnay is selected from our most-prized vineyard sites located in Okanagan Falls and on the Naramata Bench, blended to create an indigenous expression of Chardonnay inspired by the finest wines of the Côte de Beaune and the Mâconnais. Our 2007 Reserve Chardonnay is the result of a native ferment, careful handling and premium French barriques and puncheons. The mouthfeel and overall length are enhanced by a touch of beneficial botrytis that lends a honeyed complexity to this wine.

2007 Vintage

The 2007 vintage was, in the end, a classic Okanagan vintage, warm enough to ripen everything properly yet cool enough to preserve proper natural acidity, favouring fresh whites, rosés and lighter reds. Bud-break occurred at about its normal time and we settled in for a beautiful spring. An early heat wave in late-May, early-June encouraged rapid vine growth. Fruit set, across the Valley was, on average, about 20% less than normal after a very cold and early 2006 winter caused a fair amount of frost damage to the vines. A warm, sunny July and August, without the major heat spikes led to on-going ripening without the normal two week vine shut-down due to extreme heat. Harvest started early for us with Chardonnay on September 21st but 3 weeks of cool weather and some rain slowed things down and for those who were patient and picked in later October ripeness levels were excellent and the cool October helped to maintain ideal acidity. Our harvest finished up on November 10th.

Vinification

A sorting table was utilized before a gentle, whole cluster pressing. After a 24 hour settling, the juice was racked into French oak barrels and puncheons (a combination of Allier & Nevers), 25% of which was new while the balance was 1 year old. The fermentation was long and cool extending into February 2008. The lengthy ferment preserved many of the initial fermentation aromas. Sulphur levels were carefully managed to preserve maximum bouquet, added only at the juice pan after pressing, after malolactic fermentation was finished and before bottling. The wine was aged in oak for 10 months and lees stirred regularly to encourage mouthfeel, complexity and freshness. Malolactic fermentation occurred naturally and finished without using cultured bacteria giving the wine a richer texture. The wine was cold stabilized and then filtered with crossflow filtration which is incredibly gentle on the wine and helps to focus the layers of the wine. We chose a natural cork closure of exceptional quality because we feel that the gradual exchange of oxygen that natural cork allows will enable this wine to improve for 5-7 years and hold for at least 10. The 2007 Reserve Chardonnay was bottle aged nine months before release.

Tasting Note

Bright medium gold in colour, this wine has a complex nose of ripe Anjou pear, hazelnut skins and fresh cut pineapple. On the palate it demonstrates a medium-full body with appropriate acidity and excellent balance. The flavour profile exhibits pineapple, Anjou pear and smoked bacon leading through to a long, honeyed finish.