

WINEMAKER'S CUT

2024 Chardonnay

Tier

CRAFTED IN BC

from imported grapes farmed in Yakima Valley, WA,
in wake of losing our local crops due to frost in 2024

Wine

100% Chardonnay

Cases produced: 320 | 12x750ml
SKU: +285872
UPC: 644625721539

Vineyard

Elephant Mountain Vineyard, Yakima Valley
Overnight transport to Okanagan BC

Winemaking

Harvested on September 7th
3 hour skin contact
fermented for 28 days in netral oak followed
by aging in stainless for 5 months

3.38 PH, 6,6 g/L TA, 12.5 % ALC, 2.8 g/L RS

Tasting Notes

This Chardonnay offers a fresh and unique take on the traditional Chardonnay style. On the nose, you'll find aromas of crisp green apple, citrus zest, and a touch of tropical fruit, with a subtle hint of vanilla from the barrel fermentation. The palate is bright and lively, with flavors of ripe pear, lemon, and a hint of toasted almond. The absence of toasted oak aging allows the fruit flavors to shine through, while the barrel fermentation adds complexity and richness to the wine. The finish is clean and refreshing, with a lingering note of minerality. Enjoy this wine with a variety of dishes, from grilled seafood to creamy pasta dishes. Enjoy it chilled for a delightful drinking experience. Cheers!

Aging Potential

drink now + 5 years



Thank you for your support.