



CHARDONNAY | 2025

OKANAGAN VALLEY BC VQA

As one of the original wineries in the Okanagan, our first Chardonnay clone was planted more than 30 years ago, and we have cultivated some of the oldest and most sought-after Chardonnay blocks in the region. The Estate Chardonnay is crafted to be bright, fresh, vivid and celebrated by all who drink it.

TASTING

Expect inviting aromas of orchard fruit and hints of delicate baking spices. On the palate, this medium-bodied wine displays fruit forward notes with mouth-watering acidity rounded out with a lingering finish.

PAIRING

An ideal match for lemon-roasted chicken, rich seafood risotto, creamy butternut squash soup or wild pacific spring salmon cakes.

WINEMAKING

VARIETALS 100% Chardonnay

FARMING Certified sustainable vineyards

PRESSING Combination of whole-cluster pressing and gentle destemming

FERMENTATION Fermented mainly in stainless steel with a small amount in oak

MATURATION Aged on the lees for six months before blending and bottling

CELLARING Enjoy now through 2032

ALCOHOL
13.5%

ACIDITY
6.5 g/l

pH
3.54

RESIDUAL SUGAR
0.6 g/L

