



2025 Chenin Blanc

OKANAGAN VALLEY, BC VQA

A wine of brightness and tension, the aromas of freestone peach and fresh hay lift from the glass inviting you to enjoy a palate of nectarines and guava, supported by a silky texture and culminating in a slatey, mineral finish.

Winemaking Notes

Harvested from our Estate Vineyard in South Kelowna, this Chenin Blanc exemplifies our commitment to age-worthy, elegant white wines that capture the terroir of the Okanagan.

HARVEST: Hand-picked to ensure optimal quality and ripeness.

PROCESSING: Destemmed and gently pressed into 65% stainless steel tanks and 35% neutral French oak barrique.

BLENDING: Comprised of 100% Chenin Blanc.

AGING: 35% aged in neutral French oak over four months, where malolactic fermentation took place along with limited bâtonnage to improve texture and add complexity. 65% held in stainless steel to preserve freshness and fruit character, with malolactic fermentation blocked.

PRODUCTION DETAILS:

Total Production: 315 cases

Oak Aging: 35% aged over 4 months

Oak Profile: Neutral French

Peak Drinking Window: 2026–2032

ALC: 13.5%

TA: 7.96

RS: 3.1

PH: 3.33



Translating Tradition

Ailm is a name rooted in heritage, inscribed in ancient Ogham script and drawn from the Irish Tree Language. It is associated with the pine—a symbol of resilience and strength—echoed in the solitary tree at the heart of our estate.

This cool-climate, single-vineyard expression of Chenin Blanc captures the freshness of this noble variety and showcases attentive and technique-driven winemaking.

AILM
ESTATE