



GOLD HILL

chardonnay

Chardonnay grapes from our newest Peachland vineyards were picked late in the month of October as they ripened slowly. The vineyard is truly cool-climate, rising high above the valley floor at 680 m altitude. Although the Okanagan Valley floor can get quite hot in the summer, the elevation of this vineyard minimizes heat spikes and allows the fruit to develop over a long, cool season.

Once picked, the fruit was destemmed, and then partially crushed to prevent oxidation. The must was allowed to slowly warm up and then inoculated with yeast. The ferment was carried out at 18 C or cooler and then finished in stainless steel.

The resulting wine is fresh and bright with a racy acidity, and a firm texture in the mid palate. Aromas of lemon zest, white flowers and green apple are followed by flavours of lemon rind, graham cracker, green apple and peach, and wet stone. Fine balance will make this one of your favourite wines for the patio or enjoying with food. Drink now through to 2030.



VINTAGE	2019
REGION	PEACHLAND
BLEND	100% CHARDONNAY
AGING	DRINK NOW TO 2030
SOIL TYPE	STONY, LOAMY STONY SILT
AGE OF VINES	2 YEARS
ALC	13%
CLONE / ROOTSTOCK	CHARDONNAY CL 76 / 3309 ROOTSTOCK
HARVEST DATE	OCTOBER 29, 2019
BOTTLING DATE	MARCH 18, 2020
CSPC	10626990316302
UPC	626990316305
SKU 750ML	+84319