

# PERPETUA

Okanagan Valley BC VQA

*The Legacy Collection represents Proprietor Anthony von Mandl's vision to showcase the Okanagan Valley's diverse microclimates. Each wine is the pinnacle expression of more than three decades of viticulture, sustainable farming, and winemaking experience in our estate vineyards.*



PERPETUA means long-lasting...continuous, which represents to our family the concept of generations – our roots and our future. 100% harvested from three individual blocks in our eastern Osoyoos vineyard estate. Historic French Burgundian Dijon clones were used lending a unique flavour and aromatic profile. With limited skin contact, a select portion was fermented in new French oak, and aged sur lie for nine months with gentle hand-stirring every two weeks. 42 barrels produced.

## VINTAGE REPORT:

The 2013 vintage is a reminder that the Okanagan is one of the world's northernmost serious wine regions. Vintage 2013 was a season of change – early to start, late to finish, and with exceptional flavour potential. A warmer than normal spring brought early budbreak followed by an extremely rainy June that slowed vine growth. Balance was restored with above average temperatures in July and August allowing grapes to mature along a normal ripening curve. The warmest vintage since 2003 cooled off just in time for harvest. In September, heavy rainfall caused significant delays in the grape harvest resulting in our longest picking season ever. Overall, fruit quality was superb for both red and white varietals and the wines are showing excellent balance and character.

## TASTING NOTES:

A combination of richness, creamy texture and finely woven bright acidity anchors the pear, lemon curd and baking spice flavours. The 2013 Perpetua shows an alluring purity and seamless integration of all the elements, with good length and intensity.

## WINEMAKER'S NOTES:

100% Chardonnay | Three Chardonnay Clones  
Clone 76 (Dijon) | Clone 809 (Loire) | Clone 96 (Dijon)  
Alcohol: 13.5% | Total Acidity: 5.9 g/l | pH 3.16  
Harvested in September 2013 from our Osoyoos Vineyard Estate.  
After crushing and skin contact, the free run wine is set aside.  
A carefully selected portion is barrel fermented in new French oak,  
aged for 9 months sur lie, and stirred by hand every two weeks.  
42 barrels produced | Bottled on September 9th, 2014

2013 PERPETUA