

BLUE MOUNTAIN

Vineyard and Cellars



CHARDONNAY 2018

VINEYARDS

APPELLATION:	Okanagan Valley
CLONAL SELECTION:	75, 76, 95, 96 and 548
VINE AGE:	12 - 29 year old vines

HARVEST

DATE: September 11th - 13th, 2018

VITICULTURE

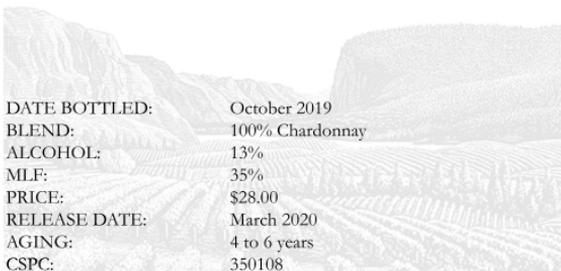
- Manual-thinning is practiced in the vineyard to reduce the crop yield and produce a more concentrated, higher quality grape.

VINIFICATION

- All fruit was hand-harvested and whole-cluster-pressed to ensure the purity of the juice.
- Fermented using yeasts native to the vineyard site.
- Grapes were fermented and aged for 13 months in new to 3 year old (4th fill) 228L and 500L French oak barrels, as well as 2000L Foudre.
- A partial malolactic-fermentation of 35% added a layered complexity.
- The wine was racked after fermentation and aged in barrel, sur-lie.
- Wines were blended at the end of October 2019.

WINEMAKER NOTES

- Bright fruits, layered citrus, peach, spice. Long mineral finish.



DATE BOTTLED:	October 2019
BLEND:	100% Chardonnay
ALCOHOL:	13%
MLF:	35%
PRICE:	\$28.00
RELEASE DATE:	March 2020
AGING:	4 to 6 years
CSPC:	350108