



## 2022 CHARDONNAY

Aromas of fresh citrus, stone fruit and melon with notes of brioche and sea salt. The palate is dry with mouth-watering acidity and builds on the aromas with further flavours of tropical fruit and pronounced minerality. Full on the palate with a long, fresh finish.

### VINTAGE

The season had a very cool start with budbreak and vineyard grow delayed by weeks. At the end of June, the weather turned and the vineyard growth was exponential in a matter of days. It was all hands on deck to tame the growth and tuck all the vines, even John was out there daily by 6am. By August, the vines were tucked and ripening was back on schedule. We were then gifted a long, warm end of summer and early fall with days staying well into the 20's through the end of October. Harvest began September 29th.

### WINEMAKING

Our 2022 Chardonnay is a blend of four micro-harvests picked over 2 weeks to capture specific attributes in the fruit. 85% was aged 6 months in French oak, 45% new and 55% old. The last harvest of 15% was aged in stainless steel. 23% of the wine underwent malolactic fermentation.

**BLEND** 100% CHARDONNAY

**FORMATS** 750 ML

**ALC % VOLUME** 14.1%

**PH** 3.49    **TA G/L** 7.1    **RS G/L** 0.6

**CSPC** + 130997

2021 Chardonnay – 92 Points, John Schreiner

2020 Chardonnay – 91 Points, John Schreiner

2020 Chardonnay – Silver Medal, WineAlign National Wine Awards of Canada 2021

2019 Chardonnay – 93 Points, John Schreiner

2018 Chardonnay – 91 Points, Daniel Honan, Decanter Magazine

2017 Chardonnay – Silver Medal, Chardonnay du Monde 2019

2016 Chardonnay – Silver Medal, WineAlign National Wine Awards of Canada 2019

2016 Chardonnay – 95 Points, John Schreiner

2016 Chardonnay – 93 Points, John Szabo



**PAINTED ROCK**  
ESTATE WINERY