

# BLUE MOUNTAIN

*Vineyard and Cellars*



## Chardonnay 2016

Appellation:	Okanagan Valley
Blend:	100% Chardonnay
Alcohol:	13%
MLF:	10%
Price:	\$21.00
CSPC:	350108
Clones:	75, 76, 95, 96 and 548

### Viticulture

- Grown on 27 year old vines with a blend of five French clones.
- Manual thinning is practiced in the vineyard to reduce the crop yield and produce a more concentrated and higher quality grape.

### Vinification

- 2016 vintage commenced on August 20th and was completed by September 21st
- Chardonnay was harvested between September 12th and 20th.
- Fruit was hand harvested and whole cluster pressed, to ensure the purity of the juice and this maintains the high quality produced in the vineyard.
- Grapes were 30% fermented and aged in stainless steel and the remaining 70% was fermented and aged for 10 months in new to 3 year old (4th fill) French oak barrels.
- Partial malolatic fermentation 10%, adding a layered complexity.
- Wine in the tank was racked and left after fermentation, whereas the wine in barrel was aged sur-lie.
- Wines in tank and barrel were blended end of July 2017 and bottled after Harvest in September 2017.

### Winemaker Notes

The 2016 Chardonnay displays a bright minerality with complex flavours of white peach, citrus and lemon curd. The sur-lie process adds a rich mouthfeel sensation. The structure of the wine will allow it to age beautifully for 4-6 years.