

# BLUE MOUNTAIN

*Vineyard and Cellars*



## RESERVE CHARDONNAY 2017

### VINEYARDS

APPELLATION:	Okanagan Valley
CLONAL SELECTION:	75, 76, 95, 96 and 548
VINE AGE:	11 - 28 year old vines

### HARVEST

DATE: September 20th - 28th, 2017

### VITICULTURE

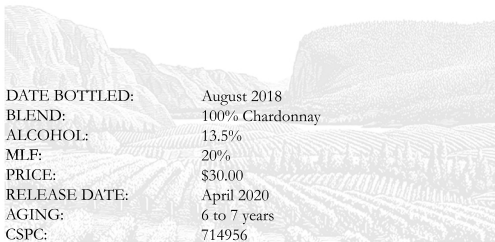
- Manual thinning is practiced in the vineyard to reduce the crop yield and produce a more concentrated and higher quality grape.

### VINIFICATION

- 30% fermented and aged in stainless steel, and the remaining 70% fermented and aged for 10 months in new to 3rd-fill 228L and 500L French oak barrels, as well as 2000L Foudre.
- 100% of the vintage was fermented with wild yeast native to the vineyard, in order to better express the terroir of the estate.
- Partial malolactic fermentation of 20%, adding a layered complexity.
- Blended in July 2018 and returned to barrels to age sur-lie until bottling.
- The Reserve signifies a select blend of the vintage producing enhanced structure, finesse and elegance, with extended bottle ageing prior to release.

### WINEMAKER NOTES

- The 2017 Reserve Chardonnay is complex and full-bodied, displaying delicate citrus blossom and citrus/lemon flavours, with sweet, lemony spice and sur-lie character.



DATE BOTTLED:	August 2018
BLEND:	100% Chardonnay
ALCOHOL:	13.5%
MIF:	20%
PRICE:	\$30.00
RELEASE DATE:	April 2020
AGING:	6 to 7 years
CSPC:	714956