

2019

# Chardonnay

## BECKER VINEYARD

### 100% CHARDONNAY

This Chardonnay comes exclusively from our Becker Vineyard on the Black Sage bench. Distinctive of a warmer site with 10 months of lees contact, this Chardonnay is round and complete with buttery notes on the palate and the crispness of fresh green apples well balanced with hints of spice.

### Becker Vineyard

Becker Vineyard was initially developed in 1977, as part of the pioneering Becker Project, which demonstrated that vitis vinifera could thrive in British Columbia. However, the property's potential for late ripening red varieties was first identified in 1993, and was replanted to Cabernet family varieties that year. Tucked up against the Okanagan Highland mountains, Becker Vineyard produces finessed, elegant wines from the upper terrace of the Black Sage Bench.

#### ESTABLISHED

1993

#### ACRES

52.4

#### SOIL

Osoyoos Sandy Loam

#### ELEVATION

325-380m

### The Vintage

A cooler April in 2019 was quickly followed by warm conditions in May and June resulting in perfectly timed bud break in the vineyards. Summer brought more warmth to the valley but temperatures were average and this allowed the vines to fully develop. Harvest started with warm and dry conditions and the early ripening varieties were harvested on schedule. However, by the end of September, a slight change in weather conditions brought cooler temperatures and small amounts of rainfall to the valley. This stalled things for a while until October showed up with its typical long, dry and sunny days allowing for flavour development and acidity retention in our grapes. Harvest 2019 was challenging and required extremely precise vineyard management, however the result of all that hard work is well balanced wines with vibrant fruit characters and freshness.

#### VINTAGE

2019

#### HARVEST DATE

September 24

#### FERMENTATION

Indigenous yeasts

#### MATURATION

10 months on lees in  
French oak, 20% new

#### BOTTLING DATE

August, 2020

#### RESIDUAL SUGAR

0.3 g/L

#### ALCOHOL

12.5%

#### TOTAL ACIDITY

5.5 g/L

#### pH

3.9

