

OROFINO

CHARDONNAY 2021



THE VINEYARD

THIS VINEYARD IS LOCATED JUST A 5 MINUTE WALK FROM OUR WINERY. IT SITS ON THE CAWSTON FLATS ON THE VALLEY FLOOR BELOW OUR HOME VINEYARD. IT IS AN 8 ACRE SITE WITH 1.5 ACRES DESIGNATED TO CHARDONNAY. WE LEASE THE SITE AND ARE RESPONSIBLE FOR ALL OF THE FARMING. THIS IS THE FOURTH VINTAGE OF CHARDONNAY WE HAVE MADE FROM THIS VINEYARD. ITS AN EXCITING ADDITION TO THE VARIOUS VINEYARDS WE SOURCE FROM. RICH SOILS WITH FEW ROCKS DOMINATE THE CHARDONNAY BLOCK. ALSO BEING ON THE VALLEY FLOOR MEANS THE WATER IS NATURALLY AVAILABLE TO THE VINES FOR MOST OF THE SEASON. IT IS AN INTERESTING SITE THAT BRINGS OUT LUSH FRUIT FLAVOURS IN THE GRAPES GROWN THERE.

THE VINTAGE

2021 WAS THE HOTTEST GROWING SEASON ON RECORD IN BRITISH COLUMBIA. IT WAS THE "HEAT DOME" SUMMER RESULTING IN SOME OF THE EARLIEST HARVESTING OF VARIETIES WE HAVE EVER EXPERIENCED.

WINEMAKING NOTES

THE GRAPES WERE HAND HARVESTED AND THEN GENTLY DESTEMMED AND PRESSED IN OUR OLD WILMMES BLADDER PRESS. THE WINE WAS SETTLED INTO A TANK AND THEN GENTLY MOVED INTO 100% FRENCH OAK BARRELS OF WHICH 30% WERE NEW. VARIOUS YEASTS WERE INTRODUCED TO CREATE COMPLEXITY. THE WINE WAS KEPT ON THE LEES FOR 9 MONTHS BEFORE BEING RACKED, FILTERED AND BOTTLED.

TECHNICAL STUFF

TA: 8.2 G/L. PH 3.58. RS: 2.5 G/L. ALC: 13.2%

TASTING NOTES

LUSCIOUS, BRIGHT AND CONCENTRATED, THIS WINE IS BUILT FOR FOOD. NOTES OF CITRUS AND FENNEL JUMP OUT OF THE GLASS WITH MOUTH-WATERING ACIDITY ENABLING A WIDE VARIETY OF FOOD PAIRING. THE GRAPES WERE PICKED AT OPTIMUM FLAVOURS AND LOWER SUGAR LEVELS TO RETAIN FRESHNESS IN THE FLAVOUR PROFILE. SOFT CHEESES OR PAN-SEARED PICKEREL IN A LEMON BUTTER SAUCE WOULD BE JUST ABOUT PERFECT. DRINK NOW OR CELLAR UP UNTIL 2028.