



TASTING NOTES: Lean and bright, 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. More in the style of Chablis than California. Soft cheeses or pan-seared pickerel in a lemon butter sauce would be just about perfect. Drink now or cellar up until 2025.

2017 CHARDONNAY

VINEYARD: This vineyard is located just a 5 minute walk from our winery. It sits on the Cawston Bench and shares much of the same qualities as our home vineyard that we love so much. It is a large 70+ acre site and we have built a relationship with Isabel Amaro, the vineyard manager at Blind Creek, who allocates her best parcel of Chardonnay to us.

SOILS: Blind Creek sits on the flat Cawston Bench where rich sandy loam soils have settled. The site was a former hayfield before vines were planted in 2006.

WINEMAKING: 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 older barrels. Various yeasts were introduced to create complexity. The wines were kept on the lees for 9 months before being racked, filtered and bottled.

Harvest date: September 9, 2017

Brix: 21.5

TA 7.6 g/l

pH: 3.39

Alc. : 13.3%

