

BLASTED CHURCH™

BLASTED CHURCH CHARDONNAY MUSQUÉ 2009

Appellation: Okanagan Valley (VQA)

HARVEST NOTES

Our Chardonnay Musqué grown in our lower block consistently displays fantastic varietal character when being harvested. The Musqué block is inter-planted with our Chardonnay. Therefore, we rely on our Vineyard manager and pickers to harvest as much Chardonnay Musqué as possible, without harvesting Chardonnay. With the 2009 harvest ripening grapes so fast; the challenge was to harvest at lower brix while achieving great flavors. We were not able to harvest at lower brix because flavor development was one step behind. In 2008 we harvested the Musqué at 23.0 brix, In 2009 we harvested the Musqué at 23.8 brix. This resulted in an increase of 0.6% alcohol.

WINEMAKING

The Oxford Companion to Wine defines the French term Musqué as meaning both perfumed and Muscat like. The Chardonnay Musqué clone is known for being extremely aromatic, and our unoaked style truly captures all that this unique variety has to offer.

The Chardonnay Musqué was hand picked on September, 21st. The fruit was then whole bunch and whole berry sorted before being transferred into the press for gentle juice extraction. The pressed juice is then left to cold settle for two days before being racked, warmed and inoculated with a yeast strain that is Chardonnay friendly. The fermentation lasted 18 days at an average temperature of 15C degrees. Due to the alcohol being higher; we decided to stop the fermentation earlier. This resulted in the 2009 edition of Chardonnay Musqué being a touch sweeter, but achieving the balance with acidity and higher alcohol.

WINEMAKER'S NOTE

Colour: Mid straw with pale lime hues.

Bouquet: Floral, green apple, melon, citrus, light lees followed by tropical and mineral notes.

Palate: Full bodied, fruity and fresh with apple, pear, pineapple and lime flavors.

Food Pairings: Halibut and prawns with a chive butter sauce, soft shell crab, lobster ravioli with a cream sauce and hard cheeses like gruyere.

Varietal Profile

Chardonnay/ BCV

Brix at Harvest

23.8 Bx

Total acidity:	6.7g/L
Final pH:	3.42
Residual Sugar:	7g/L
Alcohol:	14.3%
Cases Produced:	500
CSPC:	+734756

Blasted Church Wines are available in BC through our winery direct order desk.

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