



BLASTED  
CHURCH™

REVERED SERIES

## BLASTED CHURCH REVERED

### CHARDONNAY 2007

Appellation: Okanagan Valley (VQA)

#### HARVEST NOTES

Our 100% estate grown 2007 Revered Chardonnay was hand picked on September 24, 2007 from our upper block at Blasted Church Vineyards. The picking date was several three weeks earlier than previous years. The growing season started off slowly, but caught up throughout the summer with an abundance of heat and dry days. The decision to pick the upper Chardonnay was based on flavor and brix levels. We wanted to obtain the concentrated flavors without achieving extreme alcohols (>14.5%).

#### WINEMAKING

After the upper Chardonnay was harvested, the fruit underwent a process that differed from previous years at Blasted Church. Previously the fruit was whole bunch pressed. In 2007 we decided to sort pre and post de-stemming and whole berry press, instead of leaving the Chardonnay on the stems while pressing.

After pressing, the juice was left to settle for several days before being warmed, racked and inoculated into 100% new French oak barriques. As a result, the Chardonnay was 100% barrel fermented. We decided not to let the wine go through malo-lactic fermentation and depended on the barrels to give us a creamy, soft and rich texture, while maintaining the fruit characters of the wine. The Chardonnay was left in wood for 11 months without weekly stirring (battonage) of the lees.

#### WINEMAKER'S NOTE

**Colour:** Rich golden straw.

**Bouquet:** Leads with toasty, butterscotch and vanilla notes followed by spice, pear, pineapple and melon.

**Palate:** Bright acidity with a mid palate of citrus rind, apple and melon.

**Food Pairings:** Halibut with chive butter sauce, Tuna Nicoise and Raviloi with a cream sauce or butter sauce.

#### Varietal Profile

100% Chardonnay

#### Brix at Harvest

22.8

Total acidity:	6.7g/L
Final pH:	3.5
Residual Sugar:	1.0g/L
Alcohol:	14.2%
Cases Produced:	310
CSPC:	+ 734822

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