

REVERED SERIES

SWEAR TO GOD

CHARDONNAY 2018 | APPELLATION: OKANAGAN VALLEY (VQA)

HARVEST NOTES

This vintage had a warm Spring that led to localized flooding around the Valley due to large snowpack and early rain. Hot early seasonal temperatures helped push early growth through at an amazing pace, hitting bloom and moving through to fruit set and veraison quickly. August had heavy smoke, resulting in decreased temperatures and a UV shield for the fruit. Temperatures dropped and precipitation increased in September, which further slowed vine progression. October picked up with above-average temperature, and finally pushed the fruit to a balanced ripeness. Warm days and cool nights allowed for great evolution of flavour without any spikes in sugar while maintaining a bracing acidity in the fruit; 2018 will be a vintage characterized by freshness, elegance and balance in wines that will certainly stand the test of time.

WINEMAKER'S NOTE

Colour: Straw yellow

Nose: Lemon curd, pear, and a tropical note lead the nose supported by the finely integrated oak profile and a subtle lees character.

Palate: Bright and elegant on the attack with the lemon and pear notes carrying through to the mid-palate where the oak and lees influence bring great texture and fill the mid-palate into the fresh, well-balanced finish.

Food Pairing: An ideal match for roasted turkey or chicken.

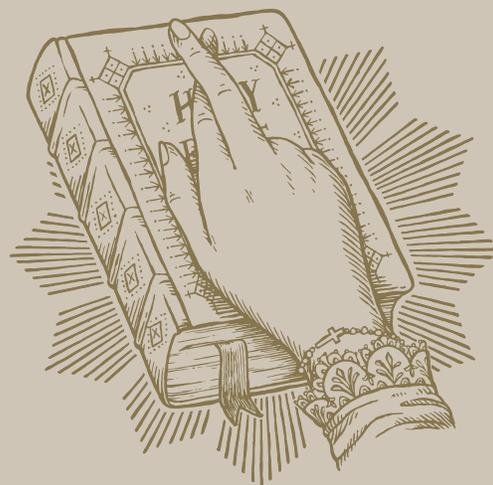
WINEMAKING

On September 20th, the fruit was hand harvested and brought into the winery where it was destemmed before being pressed to tank. After settling for 24 hours, the juice was racked into two 2nd-fill French oak barrels and one stainless steel barrel for fermentation and aging. The barrels were kept topped, but not sulfured, for several months. This allowed for partial malolactic fermentation which helped to round out the profile of the wine while also maintaining the bright acidity to ensure a lively, fresh, and vibrant wine. The lees were stirred periodically for the first month in barrel to help increase the mouthfeel of the wine. The wine remained on its lees for 10 months before being racked in preparation for bottling unfiltered.

VARIETAL PROFILE

100% Chardonnay

Alcohol:	12.7%
Cases Produced:	77
CSPC:	734822



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