



Unorthodox Chardonnay

2019 - CHARDONNAY MUSQUE 100%

WINEMAKING

Our estate grown Chardonnay Musque was harvested in two separate picks, the first on September 20th and the second on September 24th. Both lots were destemmed before a three-hour cold soak and were then pressed to stainless steel tank for a long, slow, cool fermentation. The two different blocks provided a great palette from which to blend the final wine, with Meyer lemon and orange zest characterizing the first pick, and more tropical, muscat notes from the second pick.

TASTING NOTES

Our estate grown Chardonnay Musque opens with orange blossom, lemon zest and tropical fruit on the palate. The spicy muscat character emerges mid-palate and carries through into the fresh, well-balanced finish.

PAIRING

Pairs beautifully with halibut, buttery crab or a citrusy roasted chicken.

BOUQUET

Citrus & Tropical Fruit

VARIETAL PROFILE

APPELLATION	OKANAGAN VALLEY
SUB-GI	SKAHA BENCH
ALCOHOL	12.9%
CASES PRODUCED	492
CSPC	734756