



# Unorthodox Chardonnay

2020 - CHARDONNAY MUSQUE 100%

---

## WINEMAKING

Our estate grown Chardonnay Musque was harvested in two separate picks, the first on September 22nd and the second on September 29th. Both lots were de-stemmed before a three-hour cold soak and then pressed to stainless steel tank for a slow, cool fermentation to preserve the aromatic profile of the wines. 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

This Chardonnay Musque opens with lemon zest, orange blossom, grapefruit and mango with a spicy muscat undertone. Lemon, orange and pineapple lead the bright attack, carrying through the mid-palate as a spicy muscat character emerges and carries through into a fresh, well-balanced finish.

## PAIRING

A great match for halibut, buttery crab, or a citrusy roasted chicken.

---

## VARIETAL PROFILE

APPELLATION	OKANAGAN VALLEY
SUB-GI	SKAHA BENCH
ALCOHOL	12.9%
CASES PRODUCED	548
CSPC	734756