

# DARK HORSE

VINEYARD

## 2018 Chardonnay

BC VQA OKANAGAN VALLEY, GOLDEN MILE BENCH

**WINEMAKER** Derek Kontkanen

### HARVEST REPORT

An unusually cool Fall slowed down berry development, but the stony soil of Dark Horse Vineyard was able to retain a bit more heat than other sandier soils in the Okanagan Valley to negate the heat loss. The cooler temperatures were very kind to our Cabernet Franc and Pinot Noir as they both display typical varietal character and are very fruit forward. Chardonnay was another standout varietal as it has developed both rich flavours and structure. Overall, we expect it to be an above average vintage for our premium wines.

### WINEMAKING

This elegant Chardonnay was harvested exclusively from our Dark Horse Vineyard on September 24th. The wine was fermented in barrel with 20% new French oak, where it aged sur lie for 9 months.

### TASTING NOTES

A generous offering of caramel, pineapple, and coconut with a hint of toast on the nose. The luxurious mouthfeel, integrated with notes of butter and caramelized sugar on the palate, leads to a lengthy finish.

### TECHNICAL NOTES

Alcohol/Vol.	14%	Residual Sugar	4 g/L
Total Acidity	6.2	Oak Aging	9 Months
pH Levels	3.6	Serving Temperature	Cool

Please enjoy responsibly.

