



2022 RESERVE CHARDONNAY

AWARDS

Silver – 2024 Wine Align National Wine Awards of Canada

WINE AND VITICULTURE NOTES

Our 2022 Chardonnay is the second vintage of chardonnay grown in our estate vineyard. As the vines were planted in 2019, cropping was intentionally low to help ensure the vines could continue to focus on root development rather than fruit production. Our chardonnay is grown on a gently sloping block, facing west. The sun can be intense in the afternoon resulting in fruit that is richer and bolder than many northern climate chardonnays. This wine was fermented in stainless steel with half aged in new French barrels.

The 2022 harvest was highlighted by a cool, wet spring delaying bud break by 3 weeks but also helped to suppress wild fires. A warmer than usual late summer / early fall resulted in more concentrated flavours that developed over a longer duration.

This was an outstanding harvest for quality, with sugar levels on par with previous harvests and slightly more acidity.

TECHNICAL INFORMATION

CSPC/SKU ~ 385904

Acid ~ 5.6

RS ~ 2.5

Production ~ 86 cases

Vineyard ~ Naramata Bench

Bottled ~ May 19, 2023

Wholesale Price ~ \$24

pH ~ 3.52

Alcohol ~ 14.1%

Variety ~ Chardonnay

Harvested ~ Oct. 4, 2022

Listing Status ~ Winery online / direct

WINEMAKING

- The grapes were hand harvested before being gently pressed at low pressure to ensure just premium juice was extracted
- 100% fermented with a select yeast strain at low temperatures in stainless steel before 50% was aged in new French oak for 5 months

Chain Reaction
WINERY

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