



# Clos du Soleil

## Winemaker's Series

### Chardonnay 2019

### Technical Information

pH:	3.46
Titrateable Acidity:	7.65 g/L
Residual Sugar:	0.4 g/L
Alcohol by Volume:	12.8%
Harvest Date:	October 11th, 2019
Bottling Date:	June 16th, 2020
Vineyard Source:	La Côte Vineyard, Keremeos, Similkameen Valley, BC
Varieties:	100% Chardonnay
Total Production:	119 cases
SKU:	+92125 (750mL)

### Tasting Notes

This Chardonnay wine presents a beautiful pale yellow in the glass. The taster is greeted with bright fruit-driven aromas of apple, quince, and lemon skin, complemented by pretty floral notes. On the palate the wine is full and round, dominated by ripe fruit like lemon, pineapple, and apple, strung together by bright acidity, and a crisp mineral backbone. Ripe yet with a delicacy and tension: this beautiful wine is a perfect reflection of the land where it was grown.

### Winemaking Notes

The Chardonnay grapes for this wine were grown organically in Clos du Soleil's La Côte Vineyard (in transition to certified organic status), hand-harvested in early October, and then immediately whole-cluster pressed. The juice was very lightly settled, and then racked to ferment in French oak puncheons (no new oak). Following alcoholic fermentation it also went through malolactic fermentation, and then was matured in these same barrels for 8 months, with occasional lees stirring. The wine was gently filtered just prior to bottling.

**Michael Clark - Winemaker**

**[mclark@closdusoleil.ca](mailto:mclark@closdusoleil.ca)**

For sales information, please contact [wine@closdusoleil.ca](mailto:wine@closdusoleil.ca).

