



Clos du Soleil

Winemaker's Series

Chardonnay 2020

Technical Information

pH:	3.30
Titrateable Acidity:	6.65 g/L
Residual Sugar:	3.3 g/L
Alcohol by Volume:	12.5%
Harvest Date:	September 18th, 2020
Bottling Date:	June 15th, 2021
Vineyard Source:	La Côte Vineyard, Keremeos, Similkameen Valley, BC
Varieties:	100% Chardonnay
Total Production:	352 cases
SKU:	+437679 (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 such as lemon, pineapple, and apple, strung together by bright acidity, a crisp mineral backbone, and just a hint of vanilla-oak. 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 mid-September, and then immediately whole-cluster pressed. The juice was very lightly settled, and then racked to ferment in a combination of French oak puncheons (50%) and stainless steel tanks (50%). Following alcoholic fermentation half of the barrel lots were allowed to proceed with malolactic fermentation (30% of total volume) while 70% had malolactic blocked to maximize acidity and freshness. All lots were then aged on the lees for 8 months, with occasional lees stirring. The wine was gently filtered just prior to bottling.

Michael Clark - Winemaker

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