

Chardonnay 2021

TASTING

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

The Chardonnay grapes for this wine were grown organically in Clos du Soleil's La Côte Vineyard (certified organic), hand-harvested in late September, and then immediately whole-cluster pressed.

The juice was very lightly settled, and then racked to ferment entirely in French oak puncheons.

Malolactic fermentation was 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.

TECHNICAL

Harvest Date:	24 September 2021
Bottling Date:	14 June 2022
Vineyards:	La Côte Vineyard, Keremeos, Similkameen Valley, BC
Varieties:	100% Chardonnay
Total Production:	214 cases



Alc: 12.4% **pH:** 3.54 **Titrateable Acidity:** 7.6 g/L **Residual Sugar:** 0.4 g/L **SKU:** +92125 (750mL)



Michael Clark - Winemaker

mclark@closdusoleil.ca

For sales information, please contact wine@closdusoleil.ca
2568 Upper Bench Road, Keremeos, BC | 250-499-2831 | closdusoleil.ca