

BLUE MOUNTAIN

Vineyard and Cellars



Appellation: Okanagan Valley

Blend: 100% Chardonnay

Wine Alcohol: 13%

Price: \$25.90

CSPC # - 714956

Chardonnay Reserve 2008 "Stripe Label"

Characteristics of the year 2008

Great summer weather with lots of sunshine during bloom and fruit set. August brought warm weather, sunshine and cool nights through harvest. This vintage displays intense fruit flavours with complexity, structure and balance. Vintage commenced September 11th and completed by October 1st, the Chardonnay having been harvested from September 20th through to the 22nd. The grape maturity was exceptional with good sugar content with lots of acidity, providing wines of great balance.

Viticulture

- 19 year old vines, with yields limited to 45-50 hectolitres
- the Chardonnay is a blend of 4 French clones
- manual thinning is practiced, reducing the crop yield and producing a more concentrated grape

Vinification

The Chardonnay is 45% fermented and aged in stainless steel, and the remaining 55% fermented and aged in French oak barrels. The wine was blended in April, and returned to barrels to age sur-lie until bottling in July 2009. The "Stripe Label" signifies a select blend of the vintage which enhances the structure, finesse and elegance with extended bottle ageing prior to release.

Winemaker Notes

The 2008 "Stripe Label" Chardonnay is complex and full-bodied, displaying delicate citrus blossom and fruit flavours, with sweet lemony spice and sur-lie character. This wine could age 6 to 7 years.