

ROCHE CHARDONNAY 2012

VINEYARD Coulombe Vineyard
Oliver, Okanagan Valley
HARVEST DATE October 12th
FERMENTATION French oak barrels, 30% new
AGEING 6 months on lees
BOTTLING DATE. May 13, 2013
CASES PRODUCED . . 85
ALCOHOL 13.5%
pH 3.28
TOTAL ACIDITY 6.6 g/l
RESIDUAL SUGAR . . . 1.2 g/l
AGING POTENTIAL. . 3-5 years

THE PLACE

Just south of the town of Oliver, this half-acre block of chardonnay grows on well-drained alluvial gravel. Meticulous viticulture and moderate yields produced balanced fruit in a vintage remarkable for its consistent fair weather rather than extreme heat.

THE WINE

Hand harvested on October 12th. Whole bunches were pressed and free run juice settled overnight before fermentation in French oak barrels, 30% new. Complete malolactic fermentation occurred in early spring. The wine remained on yeast lees until shortly before bottling in May.

TASTING AND FOOD PAIRING

Well over a year of bottle age has allowed secondary flavors and aromas to develop. The nose exhibits notes of honeysuckle and apple skin, mild hazelnut and brioche. On the palate, stony minerality gives way to the warmth of baked apple and lemon confit, followed by an unhurried finish balanced between pastry and Granny Smith acidity.

Carafe if possible. Serve with pork and applesauce, scallops and bacon in cream, or barbecued wild sockeye.

