

2012 JACKPOT CHARDONNAY



CSPC:	580910		
Price:	\$40.00		
Production:	262 six-packs		
Blend:	95% Chardonnay	5%	Pinot Gris
Wine Chemistry:	pH: 3.48	RS:	3.6 g/L
	T.A.: 5.9 g/L	Alcohol:	14.3%
	Average Brix at Harvest:	24.6 Brix	
Bottling Date:	11th of July 2014		

Viticulture:

Three different vineyards contributed the majority of the grapes for this wine: Road 13's own Castle Vineyard, on the Golden Mile; Blind Creek Vineyards in Cawston; and Mitchell's Vineyard in Summerland. All three sites are fantastic and use the best viticultural practices, which makes the Winemaker's job in the cellar much easier. Low yield, some old vines, and excellent dirt made this wine, but responsible irrigation practices and canopy management didn't hurt either. The end result were grapes bursting with flavour.

Winemaking:

Each block was picked when the grapes were optimally ripe and the flavours fully developed. The grapes were pressed whole cluster to a low juice yield and wild yeast was encouraged in order to deliver a more complex wine. Fermentation took place in French oak at warm temperatures. The Lees were stirred every week until August 2013. In September 2013 the final blend was assembled and then aged in neutral oak barrels for a further 5 months prior to bottling.

Tasting Notes:

The 2012 Jackpot Chardonnay has a rich golden color. The nose is profound and complex with aromas of orange blossom, nectarine, and grilled almond. The palate is pure pleasure for the mouth, rich on the front and mid palate but with refreshing acidity on the finish. Complex and Burgundian in style, this Chardonnay delivers delicious flavours of pear, apple pie, preserved lemon and lees-ey complexity. The 2012 Jackpot Chardonnay is an elegant, world class white wine.