

2021 CHIP OFF THE OLD BLOCK

FIELD REPORT

The 2021 growing season got an earlier than average start. The warm spring conditions resulted in an early budbreak and vigorous growth. June saw unprecedented temperatures and resulted in poor flowering, lowered berry-set and some sun damage to the young grape clusters. Dry summer conditions continued to slow vine growth and bring wildfires. The silver lining was that the high level smoke blocked the sun and delayed ripening in the vineyards.

WINEMAKER'S NOTES

The grapes for this wine come from our estate Golden Mile Bench vineyard. The grapes were hand-harvested, sorted and whole-cluster pressed. The pressed juice was settled then racked into both concrete and stainless steel tanks for its slow, cool fermentation. After fermentation, the wine was racked off the heavy lees then further aged for 4 months on its light lees before final blending, stabilization, and bottling.

TASTING NOTES

A crisp acidity and subtle notes of honey, sweet summer clover, and Asian pear is what makes this Estate Chenin Blanc a family favourite. The lengthy, elegant finish and bright notes of guava, ripe Fuji apple, and melon make for a rich and balanced palate.

PERFECT PAIRING

A natural choice to pair with fresh seafood like raw oysters, seared scallops, mussels, crab, braised octopus and poke bowls. Equally elegant with roasted chicken, pork or turkey dishes. For vegetarian options, try Moroccan style couscous, Thai stir fry, pasta primavera or butternut squash and sage ravioli.

BLEND

100% Chenin Blanc

CHEMISTRY

PH 3.47
TA 6.4 G/L
ALC 13.3%
RS 1.3 G/L

PRODUCTION

264 Cases
SKU 837963

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BOLD
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