



## ROAD 13

# Blind Creek Collective Chardonnay 2016

### VITICULTURE:

The 2016 growing season was long, dry and warm, much like the previous 3 vintages. The grapes for this wine were sourced from our Castle Vineyard on the Golden Mile Bench in the Okanagan Valley. During harvest the ripening grapes were sampled bi-weekly to measure flavour development and sugar content, and they were picked at the optimum point of flavour for the intended style of our Chardonnay, which is rich and round, but with a firm core of bright acidity.

### WINEMAKING:

The grapes for the 2016 Chardonnay were picked on September 23rd, 2016. They were carefully hand-sorted and gently whole-bunch pressed, before 24 hours of cold settling. Primary fermentation took place in French Oak barrels (20% new) with no malolactic fermentation allowed. The barrels were stirred occasionally to build up body and texture in the wine. The wine was blended into a tank in September 2017, where it was gently clarified and stabilized prior to bottling a few weeks later.

### TASTING NOTES:

The 2016 Blind Creek Collective Chardonnay is gold in colour and starts off with aromas of lemon zest and lime oil, nashi pear, and golden delicious apples with a kiss of vanilla bean custard. On the palate, these flavours become even more intense, culminating in a symphony of gold and yellow fruit. The texture of the wine is rich, full, and refined, but the roundness is balanced by a piercing, vibrant acidity that offers a long, refreshing finish. We are truly pleased with

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SKU: 186709

PRODUCTION: 221 6-packs

### THE BLEND:

100% Chardonnay

### WINE CHEMISTRY:

Avg Brix: 23.8    pH: 3.6    TA: 7.0 g/L

Alcohol: 13.8%    RS: 2.8 g/L

IT'S ALL ABOUT THE DIRT

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