



ROAD 13



2019 JACKPOT CHARDONNAY

FIELD REPORT

The 2019 vintage started with a very warm spring and summer providing excellent growth through veraison. The fall temperatures were cooler allowing for a slower ripening season. This resulted in Chardonnay with lower alcohol, ripe fruit notes and a crisp, balanced acidity.

WINEMAKER'S NOTES

The grapes for the Jackpot Chardonnay come from the Castle Vineyard. In 2019 the grapes were divided into 2 separate pick dates to capture the full ripe flavours from the fruit. Grapes were then sorted and whole-cluster pressed to harness the pristine Chardonnay fruit characteristics found in this wine. At blending a pinch of Viognier was included to add complexity and some floral character on the nose.

TASTING NOTES

This Chardonnay is gold in colour and comes out of the gate with aromas of ripe apple, butterscotch, and melted butter. Rich apple and pear notes dominate on the palate culminating in a symphony of gold and yellow fruit. A creamy sensation on the mid-palate and beautiful acidity help the finish of this wine stretch out and showcase its complex spectrum of flavours.

PERFECT PAIRINGS

Lobster. Corn-on-the-cob. Roast chicken. Buttered popcorn.

BLEND

91% CHARDONNAY
9% VIOGNIER

CHEMISTRY

PH 3.6 TA 5.9 G/L
ALC 13.4% RS 2.5 G/L

PRODUCTION

BOTTLED AUG 2020
250 CASES
SKU 580910