

2022 CHENIN BLANC

FIELD REPORT

The 2022 growing season will be remembered for a late start, a cooler summer, and a long warm harvest season, giving wines ripe fruit and elegant acidity.

WINEMAKER'S NOTES

Hand-harvested, sorted, then gently whole-cluster pressed. The juice was settled and then fermented slowly in concrete and stainless steel tanks, followed by aging on light lees for five months in tank before final bottling.

TASTING NOTES

Aromas of citrus, lemon curd, pear and wet granite with fresh flavours of pear, lemon/lime, and honey on the palate, enhanced with a mouth-watering, balanced acidity.

PERFECT PAIRING

Raw oysters, seafood linguini, lightly buttered popcorn, grilled asparagus, or eggs benedict.

BLEND

100% Chenin Blanc

CHEMISTRY

PH 3.35
TA 5.9 G/L
ALC 11.5 %
RS 1.1 G/L

PRODUCTION

Bottled March 2023
200 cases

All about the dirt.

road13vineyards.com



SOUTH OKANAGAN
HARD
WORK
ROAD 13
BOLD
FLAVOUR
WINERY + FARM

