

2020 JACKPOT CHARDONNAY

FIELD REPORT

A mild March sparked an early bud break in 2020. Although the season got an early start, a cool spring and rainy June slowed growth in the vineyards. The summer was very hot and dry leading into a warmer than normal ripening season in September and October. This warm fall weather extended the ripening and balanced the acidity in the grapes resulting in amazing fruit quality and flavour profiles.

WINEMAKER'S NOTES

Our estate Chardonnay grapes were hand-harvested at peak ripeness balancing natural acidity and ripe fruit flavours. Grapes were hand-sorted then whole-cluster pressed. The resulting juice was racked prior to fermentation. The wine was both fermented and then aged 9 months in French oak barrels (25% new barrels).

TASTING NOTES

Ripe Anjou pear, apple pastry, citrus, and wetstone aromas dominate the nose. Reflected on the palate are flavours of ripe Fuji apple, citrus cream, and vanilla bean on the finish. Oak is felt on the mid-palate and finish, revealing a lengthy, complex finish with layers of flavour.

PERFECT PAIRING

Roast chicken, turkey dinner, stuffed pork tenderloin with savoury apple stuffing, butternut squash and sage ravioli, poached Rainbow Trout or Chinook Salmon filets, lightly buttered popcorn and a movie, soft cheeses, cheese fondue.

BLEND

100% Chardonnay

CHEMISTRY

PH 3.43
TA 5.6 G/L
ALC 12.4 %
RS 2.5 G/L

PRODUCTION

BOTTLED July 19, 2021
SKU 580910

All about the dirt.

road13vineyards.com



SOUTH OKANAGAN
HARD
WORK
ROAD 13
BOLD
FLAVOUR
WINERY + FARM

