



2014 CHARDONNAY

Winemaker: Grant Stanley

Assistant Winemaker: Matthew Fortuna

Harvest Date: October 3, 2014

Brix at harvest: 24.0 Average

Winery Retail Price: \$32.00

Production: 335 cases
(12 bottle cases/750mL bottles)



WINE FACTS:

R.S. 4 g/L pH 3.54 T.A. 6.0 Alc. 14%

APPEARANCE:

Light golden hue; bright and clear

AROMA:

Cinnamon buns in the oven, toasting almonds, cedarbox smoke and fresh baked apple pie.

PALATE:

Intense peach stonefruit, citrus blossom, melon and toasted pine nuts, with a finish of earthy elements of fresh mushrooms and herbs.

THINK OF: Red carpet / Oscars movie night under the stars.

DRINK WITH:

Traditional pairings to consider include smoked salmon, roast turkey, pork, poultry, mushrooms, spicy food and aged cheeses.

Near perfect fruit arrived at the crush pad and was gently whole bunch pressed to preserve aromatics and give us clear juice to put to ferment in our best 100% French oak barrels. A natural spring malolactic fermentation occurred in the spring of 2015 bringing complex structure and creaminess to the wine. The wine was in barrel for a total of 10 months before blending.

Bottled unfinned and unfiltered in February 2016, under a screwcap fitted with a breathable liner to promote micro-oxygen transfer into the wine which over time will help build tannic complexity during aging.

SEASONAL CONDITIONS:

2014 proved to be one of the earlier and more optimal growing seasons in recent times in the Okanagan Valley. Wine growers up and down the valley were pleased that the spring time brought with it dryer conditions than years past which was welcomed as this helps aid vineyard activities and also fruit set after the critical flowering time.

The summer that followed was warm and dry with growing degree days exceeding all previous years recorded at 50th Parallel Estate.

As harvest time approached, it was also an exciting time at the winery as we were about to open our new state-of-the-art gravity flow winery.

The winery was completed just in time for an early harvest, and proved itself to be even more efficient and user-friendly than was anticipated, as we were able to process a record amount of fruit in a record amount of time.

Fruit that entered the winery was in excellent condition all around, and harvest was completed before any inclement weather took hold of the valley, setting the vintage up to be the best yet at 50th Parallel Estate.

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