



2020 Chardonnay

Technical notes

- Harvest dates: Oct.3 / Oct 14
- Crop level: 2.5-3 tonnes / acre
- Average brix: 22.5 brix
- RS:1.0 g/l
- TA:6.7
- pH:3.70
- alc.%/vol:13.5
- Cases made: 1,250

Growing season summary:

A cool wet spring delayed the onset of growing season with a late budbreak of mid-May. This weather pattern continued for June with cooler temps slowing growth and fruit set. Our Okanagan summer switched on in July with hot temperatures and dry weather taking a consistent hold until well into September. Combining this strong summer weather pattern and a naturally low crop level, we were set up for ripe flavours and deep skin pigmentation heading into the winemaking season.

Winemaking approach:

- 75% whole bunch pressed / 25% 24-hour skin contact before pressing.
- MLF stopped before completion, roughly 75%.
- 90% barrel fermented in French oak, of which 30% was new barrel.
- 10% fermented in concrete egg vessel.
- 10 months aging on lees

Concrete Egg – The shape of this vessel allows for a greater surface area of wine to be in contact with yeast lees, allowing for development of yeast derived flavours and textures. The concrete allows for fruit expression to remain prominent while adding wet stone aromatics and minerality on the palate.

Tasting Notes

Bright lemon Hue.

Aromatics - butterscotch, hazelnut, candied lemon, wet stone, apple and pear.

Flavours - lemon, caramel, honey, soft textures balanced by minerality and fresh acidity

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