

Coolshanagh

'a meeting place of friends'



COOLSHANAGH CHARDONNAY 2015

Coolshanagh is a celebrated vineyard located north of Naramata between what was the ancient west coast of North America and Okanagan Mountain. Distinct regional flavours emerge from this fertile calcium carbonate loaded soil comprised of fractured glacial bedrock.

Harvested in September 2015, 38% of this exquisite Chardonnay was fermented in two lightly toasted French oak puncheons; the balance in an egg-shaped concrete tank. Aged on the lees for eleven months and bottled August 2016. The wine offers a vibrant, complex fruit profile, a depth of mineralogy with a lush mouth-coating texture, balanced with juicy acidity.

DETAILED TASTING NOTES

Appearance is a clear, lemon appearance with gold flecks; medium intensity.

The nose offers citrus, creamy caramel, apple, pear, subtle white peach as well as subtle vanilla pudding, apple strudel. Medium intense.

On the Palate: The finished wine offers a distinctive combination of bright acidity and texture. There's a distinctive sense of the vineyard in this wine with its stoney complexity and bright fruit evoking the rocky subsoils and cool mesoclimate. A beautiful mouth feel on entry, full body style, mid palate offers complex layers of citrus brioche, apple, ripe pear, butterscotch, crème caramel and baked green apple.

A judicious use of oak gently frames this wine, is not up front and boisterous, but serves primarily as a textural lift. A lingering, long, pleasing finish.

Upon release, the wine tastes spectacular, with great structure and mouthfeel, and this structure bodes well for its ability to cellar as a top flight wine.

PH 3.91 | TA 4.9 | RS 0.6 | ALC 13.5% | CASES 312

WINEMAKER: Matt Dumayne, Okanagan Crush Pad

SKU 399691 | PRICE \$36.90

ORDER DESK

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COOLSHANAGH.CA