

Coolshanagh

'a meeting place of friends'



CHARDONNAY 2016

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.

DETAILED TASTING NOTES

Harvested in early October 2016, this elegant wine exhibits aromas of straw, green apple and lychee, with a rich and layered texture. Fermented and aged in concrete and French oak puncheons for 11 months, the wine underwent minimal handling and had lees stirring and bottling without fining or filtration. This preserves all flavours and textures, as nature intended. This wine will reward aging.

Picked mid-September in different blocks selected by terroir expert Pedro Parra. Each section was treated differently to optimally express each unique terroir.

A percentage of deeper, clay soil sections were whole cluster pressed into new oak puncheons to ferment, with the remainder being fermented in a concrete egg. The sandier soil sections were whole cluster pressed and fermented in old oak barrels. The wines were aged 10 months before the different sections were blended then bottled. The idea was to create three separate parts that were uniquely represented in the whole wine. Alone, the parts showed the different sections and together the whole vineyard and all its nuances are shown in balance.

PH 3.67 | TA 5.5 | RS 0.2 | ALC 12.3%

WINEMAKER: Matt Dumayne, Okanagan Crush Pad

LIMITED CASES AVAILABLE: 750 | SKU 399691 | PRICE \$36.90

ORDER DESK

orderdesk@okanagancrushpad.com | 250-494-4445 Ext #2

Contact Coolshanagh for Member Direct Orders and USA Shipments: Skip Stothert 250-809-4695

COOLSHANAGH.CA