

KETTLE VALLEY WINERY

(NARAMATA BENCH, SOUTHERN OKANAGAN VALLEY, BRITISH COLUMBIA)

www.kettlevalleywinery.com

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Kettle Valley Winery is a small farm-based winery located on the Naramata Bench, Okanagan, BC. Their focus is quality and by staying a small family owned and operated winery they believe that their passion will show through in their wines. Naramata is easily the premier growing region in British Columbia, with its moderate temperatures, abundant sunshine, and cooling breezes. The rolling hills and variable soil types result in growing sites with unique microclimates that can be matched to the right varieties by an experienced grape grower. No matter what style of wine you like, you will find it in Naramata. Drawing its name from the Kettle Valley Railway, which traveled through the Naramata area on the east side of Okanagan Lake, the winery opened to the public in 1996. Kettle Valley Winery is known for its dark, intense, and well-structured red wines, including Pinot Noir, Merlot, Cabernet Sauvignon, and blends such as "Old Main Red". Chardonnay has been the main white wine produced, but in recent years Pinot Gris, Gewurztraminer, Semillon, and Sauvignon Blanc have also proved popular. They are all flavourful and aromatic, with a rich mouth feel.

Chardonnay 2019

CSPC# 559815 12x750ml 13.5% alc./vol.
CSPC# 595496 12x375ml 13.5% alc./vol.

Grape Variety	100% Chardonnay
Winemakers	Bob Ferguson & Tim Watts
Vineyards	The grapes for this wine come from the Similkameen Valley and the Okanagan Valley and were handpicked at approximately 23.9 brix.
Harvest	<p>The chardonnay was harvested between October 16 to October 22, 2019.</p> <p>Harvest this year had a slow start. Our first pick of the season was Pinot Gris on September 12 from a vineyard down South in Cawston in the Similkameen Valley. Our first pick in Naramata was October 4 and then our next pick wouldn't happen until mid-October. September was rather cool and wet this year, we needed some warm days and cool evenings to allow the grapes to dry out and ripen.</p> <p>We were fortunate to not be affected by the early frosts on October 10 and 11 which hit most of the Okanagan and Similkameen Valleys and killed most of the leaves on the grape vines. We were able to gain additional hang time for the grapes on the vines and see continued development and ripening. The push was on to harvest most of our grapes by October month end. Our last pick was the morning of October 29 when we picked the Harvey Riesling.</p> <p>As we finish off our 28th year, as the oldest single-owner winery on the Naramata Bench, we still remain dedicated to making and sharing great wines from BC grapes.</p>
Vinification/ Maturation	The grapes were crushed and left on the skins to cold soak for two days prior to being pressed off, clarified, and inoculated with yeast. This wine was partially fermented in older French oak.
Tasting Notes	This Chardonnay shows rich tropical fruit flavours of pineapple and ripe stone fruit on the palate. Crisp acidity, medium body, and hints of vanilla. This wine has not gone through malolactic fermentation
Production	890 cases

