



PAST VINTAGES

Chardonnay 2017

CSPC# 559815

12x750ml

14.0% alc./vol.

Grape Variety

100% Chardonnay

Winemakers

Bob Ferguson & Tim Watts

Vineyards

The grapes for this wine come from the Elgert vineyard in Okanagan Falls and the Pereira vineyard in the Similkameen Valley.

Harvest

They were handpicked on October 17, 2017 at approximately 24.9 brix.

Vinification/

Maturation

The grapes were crushed and left on the skins to cold soak for two days prior to being pressed off, clarified and then inoculated with yeast. This wine was partially fermented in older French oak.

Tasting Notes

Smooth & silky aromas of white peach, melon & mild citrus. Subtle oak. A little tart up front however it has a sweet lingering finish



Chardonnay 2016

CSPC# 559815

12x750ml

13.5% alc./vol.

Grape Variety

100% Chardonnay

Winemakers

Bob Ferguson & Tim Watts

Vineyards

The grapes for this wine come from the Pereira vineyard in the Similkameen Valley.

Harvest

They were handpicked October 2016

Vinification/

Maturation

The grapes were crushed and left on the skins to cold soak for three days prior to being pressed off, clarified and then inoculated with yeast. This wine was partially fermented in older French oak.

Tasting Notes

Smooth & silky aromas of white peach, melon & mild citrus. Subtle oak. A little tart up front however it has a sweet lingering finish.



PAST VINTAGES

Chardonnay 2013

CSPC# 559815 12x750ml 13.0% alc./vol.
CSPC# 595496 12x375ml 13.0% alc./vol.

- Grape Variety** *100% Chardonnay*
- Winemakers** Bob Ferguson & Tim Watts
- Vineyards** The grapes for this wine come from the Pereira vineyard in Cawston and the Elgert vineyard in Okanagan Falls.
- Harvest** They were hand picked between October 19, 2013 and October 20, 2013 at approximately 24.7 brix.
- Vinification/
Maturation** The grapes were crushed and left on the skins to cold soak for three days prior to being pressed off, clarified and then inoculated with yeast. This wine was partially fermented in older French oak.
- Tasting Notes** Smooth & silky aromas of white peach, melon & mild citrus. Subtle oak. A little tart up front however it has a sweet lingering finish
- Production** Total production 825 cases of 750ml bottles.



Chardonnay 2012

CSPC# 559815 12x750ml 13.0% alc./vol.
CSPC# 595496 12x375ml 13.0% alc./vol.

- Grape Variety** *100% Chardonnay*
- Winemakers** Bob Ferguson & Tim Watts
- Vineyards** The grapes for this wine come from the Pereira vineyard in Cawston, the Mounsey vineyard in Oliver and the Lazy Dog vineyard in Penticton.
- Harvest** They were hand picked between October 21, 2012 and October 29, 2012 at approximately 23.6 brix.
- Vinification/
Maturation** The grapes were crushed and left on the skins to cold soak for three days prior to being pressed off, clarified and then inoculated with yeast. This wine was partially fermented in older French oak.
- Tasting Notes** Smooth & silky aromas of white peach, melon & mild citrus. Subtle oak. A little tart up front however it has a sweet lingering finish
- Production** 1,300 cases



PAST VINTAGES

Chardonnay 2011

CSPC# 595496

12x375ml

13.0% alc./vol.

Grape Variety

100% Chardonnay

Winemakers

Bob Ferguson & Tim Watts

Vineyards

The grapes for this wine come from the Pereira vineyard in Oliver, the Elgert vineyard in Okanagan Falls, the Lazy Dog vineyard in Penticton and the Hayman vineyard in Naramata.

Harvest

They were hand picked between October 31 and November 5, 2011 at approximately 23 brix.

**Vinification/
Maturation**

The grapes were crushed and left on the skins to cold soak for three days prior to being pressed off, clarified and then inoculated with yeast. This wine was partially fermented in older French oak.

Tasting Notes

Smooth & silky aromas of white peach, melon & mild citrus. Subtle oak. A little tart up front however it has a sweet lingering finish

Production

1,600 cases



Chardonnay 2010

CSPC# 559815

12x750ml

13.0% alc./vol.

Grape Variety

100% Chardonnay

Winemakers

Bob Ferguson & Tim Watts

Vineyards

The grapes for this wine come primarily from the Dekleva vineyard in Oliver, the Elgert vineyard in Okanagan Falls, the Intile and Marchland vineyard in Penticton and the Hayman vineyard in Naramata.

Harvest

The grapes were hand-picked between October 5, 2009 and October 24, 2009 at approximately 24.4 brix.

**Vinification/
Maturation**

The grapes were crushed and left on the skins to cold soak for three days prior to being pressed off, clarified and then inoculated with yeast. This wine was partially fermented in older French oak.

Tasting Notes

Smooth & silky aromas of white peach, melon & mild citrus. Subtle oak. A little tart up front however it has a sweet lingering finish

Production

1,600 cases



PAST VINTAGES

Chardonnay 2009

CSPC# 559815 12x750ml 13.0% alc./vol.
 CSPC# 595496 12 x375ml 13.0% alc./vol.

Grape Variety 100% Chardonnay

Winemakers Bob Ferguson & Tim Watts

Vineyards The grapes for this wine come primarily from the Dekleva vineyard in Oliver, the Elgert vineyard in Okanagan Falls, the Intile and Marchland vineyard in Penticton and the Hayman vineyard in Naramata.

Harvest The grapes were hand-picked between October 5-24, 2009 at approximately 24.4 brix.

**Vinification/
Maturation** The grapes were crushed and left on the skins to cold soak for three days prior to being pressed off, clarified and then inoculated with yeast. This wine was partially fermented in older French oak.

Tasting Notes Smooth & silky aromas of white peach, melon & mild citrus. Subtle oak. A little tart up front however it has a sweet lingering finish.

Production 1,600 cases

Scores/Awards **88 points** - Tom Firth, Wine Access - 2010

87 points - wineaccess.ca

84 points - Anthony Gismondi, Gismondionwine.com - June 26, 2011

Reviews *"This is a tasty and restrained chardonnay, with well-balanced oak and acidity. Suitable for short to midterm cellaring. Drink now with salmon, roast chicken or lobster."*
 - TF, Wine Access

"Aiming for a riper style, with about 10% barrel fermentation and a nose of pineapple, coconut, macintosh apple, butter and slate minerality. Sufficiently rich and creamy on the palate, with melon, pineapple & big, bright citrus flavours slightly washed out on the finish."
 - Wineaccess.ca

"Nutty, spicy, floral, cheesy, garlic, baked apple, honey aromas, very bizarre. Ripe, round, fresh, juicy palate but somewhat sweet. Canned apple, canned grapefruit, and nutty, spicy, honeyed flavours."
 - AG, GismondionWine.com



2008 Chardonnay

CSPC# 559815 12x750ml 13.0% alc./vol.

Grape Variety 100% Chardonnay

Winemakers Bob Ferguson & Tim Watts

Vineyards The grapes for this wine come primarily from the Elgert vineyard in Okanagan Falls, Dekleva vineyard in Oliver, and the Intile and Marchland vineyard in Penticton.

Harvest The grapes were hand picked between October 19- November 8, 2008 at approximately 24.3 brix

**Vinification/
Maturation** The grapes were crushed and left on the skins to cold soak for four days prior to being pressed off, clarified and then inoculated with yeast. This wine was partially fermented in new French oak.

Production 800 cases





PAST VINTAGES
