

Chardonnay	2019
------------	------

CSPC# 559815 CSPC# 595496	12x750ml 12x375ml	13.5% alc./vol. 13.5% alc./vol.	
Grape Variety		100% Chardonnay	
Winemakers	Bob Ferguson & Tim Wa	atts	Line and
Vineyards	The grapes for this wine were handpicked at app	e come from the Similkameen Valley and the Okanagan Valley and proximately 23.9 brix.	ALL AND ALL AN
Harvest	Harvest this year had a September 12 from a vi first pick in Naramata w October. September wa and cool evenings to all We were fortunate to n hit most of the Okanaga grape vines. We were a see continued developr grapes by October mon picked the Harvey Riesli As we finish off our 28 <sup>th</sup>	arvested between October 16 to October 22, 2019. slow start. Our first pick of the season was Pinot Gris on ineyard down South in Cawston in the Similkameen Valley. Our vas October 4 and then our next pick wouldn't happen until mid- vas rather cool and wet this year, we needed some warm days low the grapes to dry out and ripen. not be affected by the early frosts on October 10 and 11 which an and Similkameen Valleys and killed most of the leaves on the able to gain additional hang time for the grapes on the vines and ment and ripening. The push was on to harvest most of our oth end. Our last pick was the morning of October 29 when we ling. h year, as the oldest single-owner winery on the Naramata dedicated to making and sharing great wines from BC grapes.	KETTLE CHARDONNAT CHARDONNAT
Vinification/ Maturation	The grapes were crushe	ed and left on the skins to cold soak for two days prior to being nd inoculated with yeast. This wine was partially fermented in	
Tasting Notes	This Chardonnay shows	s rich tropical fruit flavours of pineapple and ripe stone fruit on γ, medium body, and hints of vanilla. This wine has not gone nentation	
Production	890 cases		

······			
CSPC# 559815	12x750ml	14.0% alc./vol.	
Grape Variety		100% Chardonnay	
Winemakers	Bob Ferguson & Tim Wa	tts	
Vineyards	The grapes for this wine	come from the Similkameen Valley and the Okanagan Valley.	
Harvest	October 3 to October 11	, 2018	
Vinification/	The grapes were crushed	d and left on the skins to cold soak for two days prior to being	
Maturation	pressed off, clarified and older French oak	l inoculated with yeast. This wine was partially fermented in	
Tasting Notes	Smooth & silky aromas of front however it has a sw	of white peach, melon & mild citrus. Subtle oak. A little tart up weet lingering finish	KETTLE VALUE 2017 CHARDONNY
Production	1634 cases		



### Chardonnav 2017

CSPC# 559815	12x750ml	14.0% alc./vol.
Grape Variety		100% Chardonnay
Winemakers	Bob Ferguson & Tim W	atts
Vineyards	The grapes for this win vineyard in the Similka	e come from the Elgert vineyard in Okanagan Falls and the Pereira neen Valley.
Harvest	They were handpicked	on October 17, 2017 at approximately 24.9 brix.
Vinification/ Maturation	0	ed and left on the skins to cold soak for two days prior to being d then inoculated with yeast. This wine was partially fermented
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 The grapes for this wine come from the Pereira vineyard in the Similkameen Valley. Vineyards They were handpicked October 2016 Harvest Vinification/ The grapes were crushed and left on the skins to cold soak for three days prior to being Maturation pressed off, clarified and then inoculated with yeast. This wine was partially fermented in older French oak. LLEY

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





### Chardonnay 2015

CSPC# 559815 CSPC# 595496 12x750ml 12x375ml 13.5% alc./vol. 13.0% alc./vol.

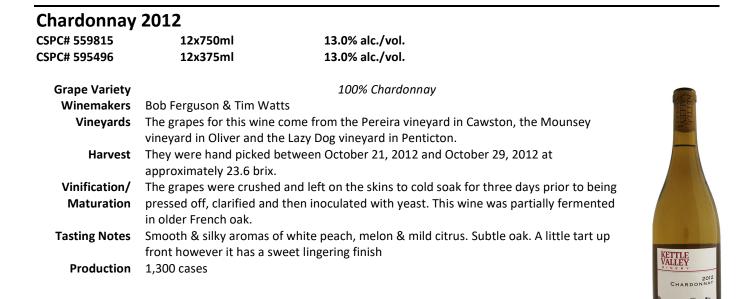
Grape Variety	100% Chardonnay		
Winemakers	Bob Ferguson & Tim Watts		
Vineyards	The grapes for this wine come from the Pereira vineyard in the Similkameen Valley.		
Harvest	They were handpicked on October 3, 2015 at approximately 24.2 brix.		
Vinification/	The grapes were crushed and left on the skins to cold soak for three days prior to being		
Maturation	pressed off, clarified and then inoculated with yeast. This wine was partially fermented		
	in older French oak.		
<b>Tasting Notes</b>	Smooth & silky aromas of white peach, melon & mild citrus. Subtle oak. A little tart up		
	front however it has a sweet lingering finish.		



CSPC# 559815	12x750ml	13.0% alc./vol.	
Grape Variety		100% Chardonnay	a sel pro-
Winemakers	Bob Ferguson & Tim Wa	tts	
Vineyards	The grapes for this wine	come from the Pereira vineyard in the Similkameen Valley.	
Harvest	They were handpicked c	n October 20, 2014 at approximately 24.3 brix.	
Vinification/	The grapes were crushed	d and left on the skins to cold soak for three days prior to being	
Maturation	pressed off, clarified and	then inoculated with yeast. This wine was partially fermented	
	in older French oak.		
Tasting Notes	Smooth & silky aromas of	of white peach, melon & mild citrus. Subtle oak. A little tart up	
	front however it has a sy	weet lingering finish	
Production	Total production: 495 ca	ises of 750ml bottles.	
Scores/Awards	90 points - John Schrein	er, johnschreiner.blogspot.ca - May 7, 2016	KETTLE
Reviews	"The grapes for this wind	e are from a grower in the Similkameen Valley. This is an elegant	KETTLE VALLEY
	Chardonnay, with aroma	as and flavours of citrus and apple against a buttery background	2013 CHARDONNAY
	from partial ferment in a	older French barrels."	
	- JS, johnschreiner.blogs	pot.ca	1 2 3-4



CSPC# 559815 CSPC# 595496	12x750ml 12x375ml	13.0% alc./vol. 13.0% alc./vol.	
Grape Variety		100% Chardonnay	- Hite
Winemakers	Bob Ferguson & Tim Watts		THE REAL
Vineyards	The grapes for this wine co vineyard in Okanagan Falls	me from the Pereira vineyard in Cawston and the Elgert	
Harvest	They were hand picked bet approximately 24.7 brix.	ween October 19, 2013 and October 20, 2013 at	
Vinification/ Maturation	•	nd left on the skins to cold soak for three days prior to being nen inoculated with yeast. This wine was partially fermented	
Tasting Notes	Smooth & silky aromas of v front however it has a swe	white peach, melon & mild citrus. Subtle oak. A little tart up et lingering finish	KETTLE VALLEY
Production	Total production 825 cases	of 750ml bottles.	CHARDO







### Chardonnay 2011 CSPC# 595496 1 12x375ml

13.0% alc./vol.

Grape Variety	100% Chardonnay	52
Winemakers	Bob Ferguson & Tim Watts	
Vineyards	The grapes for this wine come from the Pereira vineyard in Oliver, the Elgert vineyard in	1 Alt
	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/	The grapes were crushed and left on the skins to cold soak for three days prior to being	
Maturation	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	CHAR
Production	1,600 cases	

### Chardonnay 2010

CSPC# 559815	12x750ml	13.0% alc./vol.	
Grape Variety		100% Chardonnay	
Winemakers	Bob Ferguson & Tim Wat	tts	
Vineyards	•	come primarily from the Dekleva vineyard in Oliver, the Elgert Ills, the Intile and Marchland vineyard in Penticton and the amata.	
Harvest	The grapes were hand-particular approximately 24.4 brix.	icked between October 5, 2009 and October 24, 2009 at	
Vinification/	The grapes were crushed	d and left on the skins to cold soak for three days prior to being	
Maturation	pressed off, clarified and in older French oak.	I then inoculated with yeast. This wine was partially fermented	KETTE
Tasting Notes	Smooth & silky aromas of front however it has a sv	of white peach, melon & mild citrus. Subtle oak. A little tart up weet lingering finish	CHARDONNA CHARDONNA
Production	1,600 cases		and alt



201



### Chardonnay 2009

CSPC# 559815 CSPC# 595496	12x750ml 12 x375ml	13.0% alc./vol. 13.0% alc./vol.	
Grape Variety		100% Chardonnay	
Winemakers	Bob Ferguson & Tim Wa	tts	
Vineyards	The grapes for this wine	come primarily from the Dekleva vineyard in Oliver, the Elgert vineyard	
	•	tile and Marchland vineyard in Penticton and the Hayman vineyard in	
	Naramata.		
Harvest		icked between October 5-24, 2009 at approximately 24.4 brix.	
Vinification/	The grapes were crushe	d and left on the skins to cold soak for three days prior to being pressed	
Maturation	off, clarified and then in	oculated with yeast. This wine was partially fermented in older French	
	oak.		
<b>Tasting Notes</b>	Smooth & silky aromas	of white peach, melon & mild citrus. Subtle oak. A little tart up front	No. of Concession, Name
	however it has a sweet l	ingering finish.	KETTLE VALLEY
Production	1,600 cases		CHARDONNAT
Scores/Awards	88 points - Tom Firth, W	/ine Access - 2010	Committee alt
	87 points - wineaccess.ca		
	84 points - Anthony Gisi	nondi, Gismondionwine.com - June 26, 2011	E DEALE
Reviews	•	ained chardonnay, with well-balanced oak and acidity. Suitable for	
		ng. Drink now with salmon, roast chicken or lobster."	
	- TF, Wine Access		
	macintosh apple, butter	with about 10% barrel fermentation and a nose of pineapple, coconut, and slate minerality. Sufficiently rich and creamy on the palate, with bright citrus flavours slightly washed out on the finish."	

"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

CSPC# 559815	12x750ml	13.0% alc./vol.	
Grape Variety		100% Chardonnay	A
Winemakers	Bob Ferguson & Tim W	atts	in the second
Vineyards	• .	e come primarily from the Elgert vineyard in Okangan Falls, Dekleva ne Intile and Marchland vineyard in Penticton.	
Harvest	The grapes were hand	picked between October 19- November 8,2008 at approximately 24.3 brix	
Vinification/	The grapes were crushe	ed and left on the skins to cold soak for four days prior to being pressed	
Maturation	off, clarified and then in oak.	noculated with yeast. This wine was partially fermented in new French	
Production	800 cases		

