

2020 CHARDONNAY HOME VINEYARD

On the Black Sage Bench in Oliver BC, vintner and family farmer Gina Fernandes Harfman combines her passion for winemaking with her family's four generations of experience farming the South Okanagan terroir, to put forth a small lot lineup of wines that perfectly exemplify their vintage. At her woman-owned and run Nostalgia Wines, Gina invites you to make moments with what she has captured in the bottle, and create tomorrow's memories.

VINTAGE

The low yields and excellent fruit quality resulted in an exceptional vintage. The wines have intense flavour profiles, higher acid and moderate alcohol levels. These attributes are excellent for pairing with food.

WINEMAKING

Fermented in stainless steel to retain freshness, then a Christmas vacation in new French oak barriques (3 weeks) to add complexity, texture and body. The wine went through partial malolactic fermentation while in barrel.

TASTING NOTES

Treat your palate with this intense and textured Chardonnay, all grown in our Home Vineyard on the Black Sage Bench. Yellow apple, peach pie and vanilla on the nose transition to ripe pineapple, tropical mango and crème brûlée on the palate.

FOOD PAIRING

Pair this Chardonnay with chicken, crab, lobster, a rich risotto, or triple cream brie.

TECHNICAL NOTES

Varietal Composition: 100% Chardonnay (Home Vineyard, Oliver)

Harvest Date: October 26, 2020

Alc./Vol.: 13.5% | **pH:** 3.66 | **TA:** 5.7 | **RS:** 1.7

Production: 63 cases

Serving Temperature: 8-10° C

Cellaring Potential: Enjoy now - 2023

PURCHASE INFORMATION

UPC: 626990366577

Retail: \$24.99 **Club:** \$22.49

