

# SEE YA LATER RANCH

*Legacy*

## CHARDONNAY

2016

BC VQA OKANAGAN VALLEY



### HARVEST

The beginning of spring 2016 saw very hot temperatures, which brought an early start to the growing season. When the temperatures dropped later in the spring, there were some concerns about berry development. Our skilled and dedicated vineyard team was able to minimize the loss. The ensuing hot summer days and cool evenings contributed to a great balance of fruit flavours and acidic notes in our whites, while the early start to the season allowed our reds to stay on the vine longer and develop a softer, delicate profile with well-rounded tannins.

### WINEMAKING

The Chardonnay grapes were harvested in early October from select blocks by our fastidious vineyard team. The wine was fermented and stored in French and American oak barrels for ten months. Weekly stirring of the yeast lees provided the wine with a nice, round palate and mouthfeel. The barrels were then tasted, and only the ten best barrels were selected for bottling.

### TASTING NOTES

Rich and round with a mixture of oak and fruit derived aromatics; pineapple, crème brûlée, and coconut. On the palate, the citrus notes coupled with almond give it complexity and the balanced acidity leads to a refreshing medium finish.

### FOOD AND WINE PAIRING

Roasted pork tenderloin with mustard-tarragon sauce, Chantrelle ravioli with sage brown butter, oysters with cucumber-lemon zest mignonette.  
*Cheese:* Chevre, crema dania, Halloumi.

### TECHNICAL NOTES

<b>Alcohol/Volume</b>	13%	<b>Total Acidity</b>	5.42
<b>pH Level</b>	3.69	<b>Oak Aging</b>	10 months French + American Oak - 25% new barrels.
<b>Residual Sugar</b>	4 g/L	<b>Release Date</b>	September 16, 2017
<b>Cases Produced</b>	500		



Please enjoy responsibly.

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