

SEE YA LATER RANCH



2017

CHARDONNAY

BC VQA OKANAGAN VALLEY

HARVEST

On Hawthorn Mountain, cooler spring weather resulted in even development with well-balanced fruit. Due to the vineyard's high elevation we did not experience as much heat as down in the Okanagan Valley, and the weather drove an unusual number of bears (11 to be exact) onto the property. We discovered they prefer Gewürztraminer. The lack of heat kept sugar levels and phenolic development in harmony and produced beautiful berries with deep flavours. The early ripening varieties exhibit well-balanced fruitiness and acidity, whereas the late ripening reds are rich and red fruit driven.

WINEMAKING

The grapes were picked from our very own Hawthorne Mountain Vineyard on September 20th. The fruit was very pristine for a year when many other growers faced mildew challenges in the Okanagan. Once pressed, it was fermented and stored in oak until the oak influence melded perfectly with that of the fruit.

TASTING NOTES

Vanilla, coconut, pineapple, and toffee aromas fill out the aromatic profile, while on the palate, you will notice essence of citrus, toffee, and caramel.

FOOD AND WINE PAIRING

Prawn macaroni and cheese, chicken Kiev, crab cakes
Cheese: Garroxta, Brin D'Amour, Camembert, Brie



TECHNICAL NOTES

Alcohol Volume	13%	Total Acidity	7.2g/L
pH Level	3.5PH	Release Date	June 2018
Residual Sugar	8g/L		

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