



MISSION HILL

FAMILY ESTATE

2019 RESERVE CHARDONNAY

An Uncompromising Expression of the Okanagan Valley.

VINTAGE REPORT

The 2019 growing season began with near perfect seasonal conditions followed by a fall and winter of cold extremes. The spring conditions carried through to the summer, with the consistently warm weather encouraging healthy vine growth, even flowering and an even fruit set. The ripening (veraison) period and harvest was not without challenge with unseasonal rainfall throughout the month of September and then a very cool to cold October. These challenges were navigated expertly by our viticultural and winemaking teams and, as a result, we were able to see fruit reach ideal ripeness. Crops were lower than average, allowing for flavor development and natural acid retention with balanced sugar accumulation in the berries. Our 2019 harvest concluded on October 29, marking a short, but beautiful vintage in the Okanagan, producing wines expressive of the region and the season.

WINEMAKER NOTES

Our 2019 Reserve Chardonnay was sourced from four of our estate vineyards – Black Sage Bench, Oliver East, Osoyoos, and Naramata Ranch. The Oliver Vineyard estate includes the blocks of vines that our original award-winning Chardonnay was sourced from 20 years ago providing an excellent foundation and key characteristics of our unique wine style. Osoyoos is comprised of arid benchlands that benefit from the Osoyoos Lake effect giving the area more than 200 frost-free days and the Naramata Ranch estate is a stunning beauty that also benefits from the lake's moderating influence.

TASTING NOTES

Fresh citrus and ripe stone fruit aromas are complemented by an exciting line of acidity and silky smooth texture from subtle oak aging.

VARIETAL | 100% Chardonnay

APPELLATION | Okanagan Valley BC VQA

ESTATE | Black Sage (55%), Osoyoos East (26%),
Golden Mile (12%), Naramata (7%)

MATURATION | Fermented and aged in barriques, puncheons and foudre

ABV | 12.9% **TA** | 6.9 g/L **PH** | 3.19

