



## *Wine Profile*

### Technical Analysis

Alcohol/Vol:	13.9 %
Residual Sugar:	3 g/l
Dryness:	0
Total Acidity:	6.2 g/l

## **SunRock Vineyard 2008 Chardonnay VQA Okanagan Valley**

### **Harvest**

The grapes for our 2008 SunRock Chardonnay were harvested on October 10th, 2008 from the SunRock Vineyard at 23° Brix.

### **Winemaking**

Our 2008 SunRock Chardonnay was barrel aged for up to 8 months in 100% French oak barrels, 30% new oak and 70% older oak. The wine also went through partial malolactic fermentation.

### **Winemaker's Notes**

Golden in colour, this well structured wine displays inviting aromas of spicy vanilla, baked apple and hazelnut, with distinct mineral notes and toasted oak. Ripe flavours of citrus, peach, mango and nectarine are echoed on the elegant buttery finish.

### **Food Pairings**

Perfect with broiled lobster, halibut, sea bass, mussels with saffron, chicken satay or honey baked ham.

### **Awards and Accolades**

We will be entering this wine in up and coming domestic and international wine competitions.