



# SANDHILL

## CHARDONNAY 2009

SANDHILL ESTATE VINEYARD



### GROWING CONDITIONS

The 2009 growing season arrived late as the cold temperatures of a long winter seemed to drag on, much like 2008; the cold temperatures resulted in some reduced crops. However, unlike the 2008 vintage, the vines did catch up so that by early summer, vine development was at its normal stages. Summer was extremely hot and dry, which quickly advanced the ripeness of the slightly smaller than usual crop load, foretelling an early quick crush.

On Thanksgiving weekend, temperatures dropped to about -9°C in the South Okanagan, halting any further ripening of the grapes. However, at this point all our grapes were essentially ripened and ready to pick.

We have some great white wines and the reds are excellent, especially with the reduced crop; wines are rich and intense, yet smooth.

### WINEMAKING

- Hand-harvested and whole cluster pressed.
- 60% of the wine was barrel fermented and aged sur lie in new and one year old French oak barrels for 9 months to provide richness and complexity.
- 40% of the wine was stainless steel fermented and aged for full expression of the fruit.
- To preserve vibrant fruit expression, malolactic fermentation was prevented from occurring.

### FLAVOUR PROFILE

- Lemon yellow colour with a bouquet of peach, pear and tropical fruit, perfectly balanced by soft oak, sweet spice and toffee.
- A medium to full-bodied wine with a creamy rich mouth-feel and flavours of spice, tropical fruit and sweet cream.
- Just the right amount of refreshing acidity makes its appearance towards the finish followed by flavours of spice, butter and toasted nut.
- Pairs well with scallops in a rich cream sauce, wild mushroom risotto, turkey with mushroom bread stuffing, creamy pasta with smoked salmon, turkey pot pies, puff pastry wrapped chicken, roasted butternut squash cream soup.

### CRITICAL ACCLAIM

Silver Medal ~ British Columbia Wine Awards 2010.

### WINE ANALYSIS

Alcohol	14.5%	Release Date	October 2010
Dryness Code	0	Cases Produced	2477
Sugar	5.0 g/litre	CSPC#	541193
TA	6.79 g/litre	PID#	1059118
Cellaring	Enjoy now	BC Retail	\$17.99

### WINEMAKER NOTES

*"I consider Chardonnay to be a winemakers' benchmark, setting the expectation of style and quality for the rest of the portfolio. The key to a classic Chardonnay profile is the balance between fruit expression and barrel complexity and richness."*

*-Howard Soon, Winemaker*

## A TRUE EXPRESSION OF THE VINEYARD

WWW.SANDHILLWINES.CA

1125 RICHTER STREET KELOWNA, BC CANADA V1Y 2K6 T250-762-3332 F250-762-2999  
1000-1200 WEST 73<sup>RD</sup> AVENUE VANCOUVER, BC CANADA V6P 6G5 T604-267-9463 F604-264-6810

VQA OKANAGAN VALLEY VQA