



CEDARCREEK
ESTATE WINERY



Our Wine is Our Word



2007
Estate Select Chardonnay
CSPC 607200
UPC 778913 057045

**TECHNICAL
INFORMATION**

HARVEST DATES:

September 23 to
October 22, 2007

FERMENTATION:

100% French oak
with full malolactic
fermentation

AGING:

10 months

BOTTLING DATE:

October 7, 2008

RELEASE DATE:

December 2007

CASES PRODUCED:

1574

ALCOHOL:

13.9%

TOTAL ACID:

7.6 g/l

RESIDUAL SUGAR:

1.0 g/l

PH:

3.31

WINEMAKER'S NOTES

Produced from select low-yielding Chardonnay clones picked at full maturity and intense flavour concentration, the 2007 Estate Select Chardonnay was harvested from CedarCreek, Greata Ranch and vineyards in the South Okanagan. After whole berry cluster pressing, the wine was fermented in French oak barrels and aged sur lie for 10 months.

TASTING NOTES

Displays creamy flavours of butterscotch, vanilla and toasty French oak with hints of honeysuckle, apple and melon. Sur lie aging adds complexity and smoothness while flavours of ripe pear on the palate contribute to a clean and flavourful finish.

CULINARY NOTES

Recommended with French Onion soup, Caesar salad, grilled halibut or salmon with fresh asparagus. Pairs well with soft to medium cheeses.

NOTES: