

SEE YA LATER RANCH

Legacy

CHARDONNAY

2020

BC VQA OKANAGAN VALLEY



HARVEST

In a 2020 full of uncertainty, one thing was certain - a banner year for See Ya Later Ranch! A wet spring delayed berry development until summer when it took off! A very hot summer was balanced by the high elevation of our vineyard, allowing for cooler temperatures than the Valley floor, enabling our vines to keep producing sugars without shutting down during the hottest portions of the day. White fruit is rich and fruity and perfectly balanced. Red fruit is silky and fruity. Overall, an exquisite vintage.

WINEMAKING

The Chardonnay grapes were harvested in early October from select blocks by our fastidious vineyard team. The wine was fermented and stored in French and American oak barrels for ten months. Weekly stirring of the yeast lees provided the wine with a nice, round palate and mouthfeel. The barrels were then tasted, and only the ten best barrels were selected for bottling.

TASTING NOTES

Rich and round with a mixture of oak and fruit derived aromatics; pineapple, crème brûlée, and coconut. On the palate, the citrus notes coupled with almond give it complexity and the balanced acidity leads to a refreshing medium finish.

FOOD AND WINE PAIRING

Roasted pork tenderloin with mustard-tarragon sauce, chantrelle ravioli with sage brown butter, oysters with cucumber-lemon zest mignonette. Try it with these cheeses: chevre, crema dania or halloumi.

TECHNICAL NOTES

Alcohol/Volume	13.6%	Total Acidity	6.8
pH Level	3.6	Oak Aging	10 months French and American oak with 25% new barrels.
Residual Sugar	2.5 g/L	Release Date	2021
Cases Produced	490		



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Please enjoy responsibly.