

SEE YA LATER RANCH



2021

CHARDONNAY

BC VQA OKANAGAN VALLEY

HARVEST

In a 2021 full of uncertainty, one thing can be certain: a banner year for See Ya Later Ranch! A warm spring accelerated berry development. A very hot summer was mitigated by being so high in elevation that the few degrees difference from the valley floor allowed 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 concentrated. Overall, an exquisite vintage.

WINEMAKING

Harvested at the end of September, the grapes were pressed and fermented in stainless steel. After fermentation one part was subsequently matured in a mixture of French and American Oak, creating tropical flavours, aromatic intensity and a silky mouthfeel.

TASTING NOTES

Vanilla, coconut, pineapple, and toffee aromas fill out the aromatic profile, while on the palate, you will notice essence of citrus, toffee, and caramel.

FOOD AND WINE PAIRING

Our Chardonnay pairs wonderfully with prawn macaroni and cheese, chicken kiev and crab cakes. For cheese pairings, try with Garroxta, Brin D'Amour, Camembert & Brie.

TECHNICAL NOTES

Alcohol Volume	13.5%	Total Acidity	6.3 g/L
pH Level	3.85 PH	Release Date	Spring 2022
Residual Sugar	4 g/L		

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Please enjoy responsibly.