

SKINNY DIP CHARDONNAY 2019

TASTING NOTES

Soft lemon in colour. Aromas of Granny Smith apples and citrus. Flavours of yellow apple and Okanagan peach. Candied pineapple round out the mid-palate which finishes with zippy grapefruit notes. Take the risk, take it off, and dive-in to this oak free favourite!

Winery Price \$19.90 +511634

HARVEST NOTES

The 2019 winter brought extremes: warm 12° January days to lows of - 22° and lots of snow in February. Bud burst was two weeks later than average due to the long winter. The beginning of Okanagan spring was one of the driest on record. By the end of June, the valley saw a cooling trend that lasted through most of July. At the end of July, the real Okanagan summer started with hot sunny days and little precipitation. September was wetter than usual. October was dry with 15° days and 2 to 6° nights. The weather was perfect to hang the fruit until the end of October, with all the remaining vineyards achieving the right amount of favour, sugar, and acid. No Floods. No Smoke. Overall, it was a low tonnage year with excellent ripe fruit across all varieties in our vineyards.

WINEMAKING NOTES

100% Naramata Bench fruit from select vineyards. This was a cool, clean ferment in exclusively stainless steel tanks with no oak contact. The fermentation was arrested to retain natural sugars leaving the Skinny Dip Chardonnay with a hint of sweetness on the finish.

CELLARING NOTES

Ready to dive in upon release.

100% Chardonnay

Alcohol Level: 12.3%

Levels: pH 3.46 TA 7.0 g/l

Sugar: 6.9 g/l

Harvest date: Sep 12 & Sep 20 & Oct 16, 2019

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