

Pale lemon in colour with aromas of Granny Smith apples and lemon. Tropical fruits such as pineapple come out on the midpalate and finish with bright grapefruit notes.

+511634

## **HARVEST NOTES**

2020 began with a rapid winter cold snap that saw temperatures drop from 3 °C to -18 °C in a matter of 8 hours. Cross sections of the dormant buds confirmed no vine damage. Full vineyard budbreak happened in Osoyoos on April 15, 2020, in the Skaha Bench on April 20, 2020 and in Penticton on April 29, 2020 - a little later than average. Early June was cool and wet in the Okanagan Valley. The weather started improving June 18, 2020, with the real Okanagan heat arriving the second week of July and staying until mid-September. Autumn was beautiful with temperatures between 20-25 °C through to early October. A surprise snowfall late October saw 8 cm of snow fall and the race was on to get the grapes into the winery. 2020 provided its challenges but with the summer heat and extended autumn it was another great vintage in the Okanagan Valley.

## **WINEMAKING NOTES**

The grapes were hand harvested from a small Chardonnay block in our Davenport Vineyard in Naramata. This was a cool, clean ferment in exclusively stainless steel tanks with no oak contact.

## **CELLARING NOTES**

Ready to dive in upon release.

100% Chardonnay Alcohol Level: 12.0% Levels: pH 3.3 TA 7.0 g/l

Sugar: 2.38 g/l

Harvest date: October 15th, 2020

MONSTER VINEYARDS 1010 Tupper Ave, Penticton, BC V2A 8S5 **P** 250 . 493 9463 **F** 250 . 493 9439 **E** wine@monstervineyards.com