

S O L V E R O

# Chardonnay

2 0 2 2

GARNET VALLEY, SUMMERLAND

## TASTING NOTES

Yellow apple, Asian pear and a touch of lemon zest, this fruit forward Chardonnay is underscored with notes of hazelnut, vanilla and toast. Mineral flavours come through on a round full-bodied palate.

## VINIFICATION

Our two clones of Chardonnay were hand harvested in mid October and gently whole cluster pressed to yield clean and premium juice with low solid content. The clones were then fermented separately in a mixture of new and neutral French oak barrels, imparting a subtle oak character. Bâttonage was performed daily throughout the fermentation and once per month during barrel aging, elevating the texture and creaminess of the palate. After 12 months on lees in barrel, the wine was blended and clarified for bottling.

## FOOD PAIRINGS

A versatile food companion, this wine is outstanding with seared scallops, Chicken Francese and creamy seafood risotto.

VARIETAL 100% Chardonnay

YIELD 2 tons/acre

ALC 13.5% | pH 3.45 | TA 6.5g/L | RS 1.4/L

PRODUCTION 300 cases | SKU 475132

