

2020 Privata Chardonnay

Out of Nothing...



WINEMAKING

Grapes were picked and pressed immediately. After pressing, the juice was settled and put into barrels for primary fermentation. Fermentation took about three weeks to complete. From there we went with malolactic fermentation in the same barrels. This took about a month. The wine was being stirred daily throughout the seven weeks, sur lies. After MLF was complete, the 24 barrels were blended into tanks and then back into the same 24 barrels to rest for 8 months, a total of 10 months in oak. 100% French Oak, 28% new oak.

TASTING NOTES

We are very excited to release this showstopper. A rich golden straw hue. Aromas of butterscotch, vanilla, toasted oak, clove, and a sprinkle of citrus zest. The palate is a melody of tropical fruit, citrus, and warm hazelnut. A perfectly balanced luscious full mouthfeel that lingers to further the enjoyment.

APPELLATION: Okanagan Valley

COMPOSITION: 100% Chardonnay

BOTTLE SIZE: 750mL

ALCOHOL: 12.7%

RESIDUAL SUGAR: 2.33 g/L

ACIDITY: 6.45 g/L

BOTTLED DATE: September, 2021

NUMBER OF CASES: 330

Label Art by Founders' son, Jace Harder

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VINEYARDS