

2022 Reserve Chardonnay

Out of Nothing...



WINEMAKING

This Chardonnay was picked from two of our own vineyards; one in Okanagan Falls and the other, right here at Ex Nihilo. Since the harvest days were so far apart, we had to start the ferments separately, with each ferment being performed in French Oak barrels. The ferment took about 21 days to complete. After primary ferment, the Chardonnay underwent Malolactic Fermentation (MLF) in the same barrels. The lees of the wine was stirred (sur lies) regularly during this time. After the MLF was complete, all the barrels were racked off their lees and emptied into tank. The wine was then returned to the same barrels to rest until bottling.

TASTING NOTES

This Reserve Chardonnay opens with elegant aromas of vanilla custard, honeycomb, white peach and a hint of flintiness. On the palate, flavours of ripe apricot and nectarine emerge, balanced by a subtle butterscotch undertone. The finish is reminiscent of citrus pith, leaving a refined impression that lingers long after each sip.

APPELLATION: Okanagan Valley

COMPOSITION: Chardonnay

BOTTLE SIZE: 750mL

ALCOHOL: 13.4%

RESIDUAL SUGAR: 0.51 g/L

ACIDITY: 5.05 g/L

BOTTLED DATE: September 11, 2023

NUMBER OF CASES: 606

EX NIHILO
VINEYARDS