

# 2020 PRIVATA CHARDONNAY - EX NIHILO VINEYARDS

*...out of nothing*



## WINEMAKING

Grapes were picked and pressed immediately. Being that the grapes are only 500 feet away from press this didn't take long.

After pressing, the juice was settled and then put into barrel for primary fermentation. Fermentation took about three weeks to complete. From there we went 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 tank to get a balanced mix and then back into the same 24 barrels, that were then rested for the next eight months.

## 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 warmed hazelnut. A perfectly balanced luscious full mouthfeel that lingers to further the enjoyment.

Appellation:	Okanagan Valley
Composition:	100% Chardonnay
Bottle Size:	750 mL
Alcohol:	13.1%
Residual Sugar:	2.33 g/L
Acidity:	6.45 g/L
Bottled Date:	September, 2021
Cases:	330

EX NIHILO VINEYARDS  
OKANAGAN VALLEY