



This Chardonnay is a first release for 1 Mill Road, with grapes grown on the East Kelowna Slopes, one of BC's newest Sub-GIs.

THE VINEYARD

This wine is produced from a 10.4-acre East Kelowna vineyard, 3.6 acres of which are planted to clone #95 Chardonnay. Planted in 2013, the vines grow and thrive in rutland soil that consists of up to 60% stone mixed with gravel and glacial deposits. The site sits on a premium west facing vineyard, receiving continuous cooling breezes from the South which help to retain natural acidity.

THE VINTAGE

2022 presented a long, cool growing season that was perfect for 1 Mill Road's winemaking varieties. The drawn-out season allowed incredible natural acid retention and flavour developments in the fruit. This Chardonnay was picked at a desired ripeness with a very specific end wine style in mind.

THE WINEMAKING

These grapes were hand-picked and whole bunch pressed almost immediately post pick. The juice was lightly settled overnight, then went direct to barrel the next day for fermentation. 85% of this wine was fermented in seasoned French oak puncheons, while the other 15% was fermented in new French oak barriques. Barrels were stirred every 3 weeks with minimal ullage on its ferment lees. Malolactic fermentation took place in full and naturally. Once fermentation finished, this wine aged in barrel for 9 months before blending and bottling.

THE WINE

Vibrant, pale green in appearance, the nose of this Chardonnay allures with salted lemon that intertwines with hints of fresh, wet stone and raw cashew nuts. The palate shows ethereal sweetness and nuanced complexity, with flavours of brioche, white pepper, underripe green apple skin and a nutty undertone of crushed almond. The acid is soft, yet savory, with distinct notes of white grapefruit pith that drive you to a finish that lingers long.

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HARVEST. . . . . 05/10/2022  
CLONES. . . . . #95  
pH . . . . . 3.37 g/L  
TOTAL ACIDITY . . . . . 5.6 g/L  
RESIDUAL SUGAR. . . . . 1.8%  
ALCOHOL. . . . . 12.6%

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