



## *2015 Queen's Advantage*

*The oldest Chardonnay vines in British Columbia combine with the classic soils of the Golden Mile Bench to produce a wine of exceptional breeding.*

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### *Tasting Notes*

Deep, rocky soils and old, gnarly vines (planted in the early 1970's) combine to create a wine with an intense bouquet of passion fruit, papaya and lemon blossom. The palate explodes in the mouth, being round and fleshy, yet silky all at the same time.

### *Winemaker Notes*

**ESTATE:** Combret Vineyard, Golden Mile Bench DVA

**FERMENTATION:** 43% wild ferment

**BARREL AGING:** 100% French oak (48% new);  
16 months in oak

**CLONAL SELECTION:** Combret

**CANOPY:** Vertical Shoot Positioning

**ELEVATION:** 1266 ft - 1319 ft

**HARVEST:** Hand-picked at night

**ABV:** 14.4% / TA 5.51 / pH 3.34

**CRAFTED:** 8 Barrels