

2016 Queen's Advantage Chardonnay The oldest Chardonnay vines in British Columbia

combined with the classic soils of the Golden Mile Bench

to produce a wine of exceptional breeding.

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 honeysuckle and stone fruits. The palate explodes in the mouth, being round and fleshy, yet silky all at the same time with hints of butterscotch, marmalade, butter and barrel spice.

Winemaker Notes

ESTATE: Combret Vineyard, Golden Mile Bench DVA FERMENTATION: 90% wild fermentation BARREL AGING: 100% French oak (50% new); 16 months in oak

CANOPY: Vertical Shoot Positioning ELEVATION: 1266 ft-1319 ft HARVEST: Hand-picked **ABV**: 14.3% / TA 5.56 / pH 3.31

CRAFTED: 6 Barrels

CLONAL SELECTION: Combret



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