

## Chardonnay 2016



## 93 POINTS

Made by Matt Dumayne at the Okanagan Crush Pad, this is a beautiful Chardonnay from the estate vineyard of the same name on the Naramata Bench. A combination of oak puncheouns and concrete eggs were used for fermentation, with minimal handling, lees stirring and bottle unfiltered and unfined. The nose shows creamy apple, lemon, quince, and elegant spice accents. Such lovely texture and purity of fruit on the palate with creamy, bready pear/apple notes, citrus, minerals and well-integrated spice that's all lifted by firm acidity on the finish. Just a gorgeous, personable Chardonnay.



Rick VanSickle's background is in the newspaper industry as an editor and a wine writer. He wrote a weekly column for the Calgary Sun in 1999 that expanded to include most Sun newspapers, including the Toronto Sun and, later, as the local wine writer for the St. Catharines Standard. Rick has now turned his attention to focus on Niagara, Ontario and B.C. wines. He is a feature writer and international wine reviewer for Quench Wine Magazine and also writes other freelance articles on wine-related travel, and features related to the wine industry.

