



LEGGIERO 2018

We celebrate the fact that we make wine in a region where vintage variations play an important role. Typical growing seasons are a nightmare for commercial wineries interested in making consistent but boring wines. For us, however, it defines our interest in wine. We look forward to seeing what Mother Nature gives us to work with each year. It is the effects of each vintage on the finished wine that urges us to start verticals of our favourite wines then follow their evolution and discuss their merits at tastings with friends.

The best Italian Chardonnay hails from hillsides of cool climate regions of Piedmont and Alto Adige. Almost always made in an un-oaked fashion, it is a wine that expresses the pure minerality of Chardonnay with beautiful acidity and crisp fruit flavours. The 2018 Leggiero made from old vines grown on the slopes of the Golden Mile offers up a balance of green apple, quince, bergamot and key lime. The palate is chiselled with a great burst of lime zest and tart pear.

RECOMMENDED FOOD PAIRING

Fresh coastal BC and Washington oysters are a no-brainer. Salish Mussels steamed in a light white wine, lemon grass and ginger broth is also one of our favourite pairings.

- GRAPE VARIETY: 100% Chardonnay
- REGION: Mostly in the heart of the Golden Mile + a small percentage of old vines from Osoyoos Lake district
- VINEYARD: Mercier, Iverson, Airfield
- SOIL ORIGIN: Various
- SOIL TYPE: Various
- AGE OF VINES: Most in their mid 20s with some over 30.
- YIELD: 3.8 tons/acre
- PRODUCTION: 500 cases
- ALCOHOL: 11.5%
- SWEETNESS: Dry
- AGING: 4 months: 91% in concrete tulip, 4% in neutral barrel, 6% in stainless steel
- BATONNAGE: Gentle weekly battonage

