

# SUMAC

— RIDGE —  
ESTATE WINERY

## 2020 UNOAKED CHARDONNAY

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

Berry development really took off due to the very hot Summer. Due to this, the window to pick sparkling wine grapes was very short. Luckily, our vineyard crews were ready to roll and were able to bring them in while they had their vibrant acidity and citrusy aromas. Our white varietals benefitted greatly from the heat and display strong aromatics and structure. Our reds benefitted from the warm October and are rich in fruit flavour with a silky-smooth finish.

### WINEMAKING

Sourced from our McIntyre Bluff Vineyard in Northern Oliver from Block J. Its higher elevation means cooler temperatures than on the valley surface. Chardonnay thrives in the moderate climate and this block did not fail to deliver. Pressed, fermented, and stored in stainless steel tank, this wine is Chardonnay in the raw as there is no oak influence.

### TASTING NOTES

The Sumac Ridge Unoaked Chardonnay emphasizes the natural flavours of the grapes. Lemon, pineapple, and subtle hints of green apple dance around both the palate and nose. Medium-bodied and refreshing with some fullness and a nice crisp finish.

### FOOD PAIRING

A great partner with lighter fare, salads or simply on its own with good friends and family. Try it with shrimp ceviche, barbecued chicken skewers with tarragon, rosemary, garlic, and lemon marinade, or cedar plank salmon. Great with the following cheeses: Brie, Camembert and Parmigiano Reggiano

### TECHNICAL NOTES

Alcohol/Vol	12.9%
Total Acidity	5.7g/L
pH Level	3.4
Residual Sugar	8.7 g/L



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Please enjoy responsibly.