



FERMENTATION



LAUGHING STOCK VINEYARDS CHARDONNAY 2022

Harvest Date

September 25, 2022

Varietal

100% Chardonnay

Cases Produced

620

Price

\$32.00 plus tax and deposit

pH

3.43

Acidity

5.5 g/L

R.S.

0.5 g/L

Alcohol

14.0%

INSIDER TIP:

Partially fermenting in a concrete egg creates amazing mouthfeel and texture.

Wine Profile

Chardonnay makes up more than 10% of all vineyard plantings in BC. Our fruit is sourced from the Dark Horse Vineyard on the Golden Mile Bench and Thomas Ranch in Okanagan Falls. These two sites provide ample heat to fully ripen our Chardonnay while maintaining bright acidity.

This vintage of Chardonnay offers aromas of orange blossom and lemon peel with crème brûlée and coconut shavings. The palate is a mix of yellow apple and ripe pear along with lemon butter and custard on the finish. This vibrant wine manages to blend both freshness and silkiness into a long complex finish.

Pair this vibrant wine with your favorite white meat, such as chicken piccata.

Winemaking Notes

This year's Chardonnay grapes were sourced from two sites: Darkhorse Vineyard in Oliver and Thomas Ranch in Okanagan Falls. The grapes were fermented 84% in barrel, with 25% being new French oak, and 16% in concrete eggs. Partial malolactic fermentation and weekly lees stirring over 9 months helped to add texture to the wine.

Vintage Notes

The 2022 season kicked off late with a cool start to the season and finished with an amazingly warm and dry fall. The microclimates within the vineyards played a large role in the ripening of different varieties as the right slope and aspect can help collect warmth on the cooler days. Bud break and flowering was delayed by about two weeks with the cool weather, but August and September came

through with higher-than-average temperatures which luckily lasted through most of October as well, ensuring that our late-ripening reds matured.

We harvested our first fruit on September 21 st for our traditional method sparkling wine, Chardonnay from our Thomas Ranch vineyard in OK Falls. The vines produced close to average yields despite our extra crop thinning efforts to ripen the fruit in what we thought could be a shorter window. The hot and dry weather in October was invaluable, resulting in more intense aromatics in our late ripening whites and reds with concentration and finesse. Expect to see wines with more natural acidity and balance this vintage.

Vineyard

Sourced from Dark Horse Vineyard on the Golden Mile Bench and Thomas Ranch in Okanagan Falls.



LAUGHING STOCK VINEYARDS

1548 Naramata Road, Penticton, British Columbia, V2A 8T7 Canada T: 250.493.8466 www.laughingstock.ca