

## MISSION HILL FAMILY ESTATE

### Estate Estate Series Chardonnay 2017

**\$20.35**

\* Suggested retail price

  
 MISSION HILL  
Family Estate

|                                                                                    |                       |                         |
|------------------------------------------------------------------------------------|-----------------------|-------------------------|
|    | Product code          | 14147951                |
|    | Licensee price        | \$17.70                 |
|    | Format                | 12x750ml                |
|    | Listing type          | Private import          |
|    | Status                | Unavailable             |
|    | Type of product       | Still Wine              |
|    | Country               | Canada                  |
|    | Regulated designation | VQA                     |
|    | Region                | British Columbia        |
|    | Classification        | VQA                     |
|    | Varietal(s)           | Chardonnay 100 %        |
|    | Alcohol percentage    | 13.8%                   |
|    | Colour                | White                   |
|  | Sugar                 | Very Dry 0-5 gm sugar-L |
|  | Closure type          | Screw Cap               |
|  | Total acidity         | 6.7 g/l                 |
|  | PH                    | 3.29                    |



#### ABOUT THIS WINERY

Mission Hill Family Estate Reserve wines are elegant and balanced, reflecting our passion and commitment to viticultural and winemaking excellence. The limited quantity wines are produced from select vineyard properties and showcase the distinctiveness of the world-renowned Okanagan Valley.

#### TASTING NOTES

A sublime experience for the senses. The nose entices with aromas of apricot, lemon, and jasmine. The mouthfeel exudes flavours of Granny Smith apple, fresh cut pineapple and a smooth creaminess. This wine is distinct with a complexity that is further uncovered with each sip. In a word – delicious.

#### PRODUCT NOTES

The 2017 harvest, lasting 66 days, was one of extremes. The harvest started later than anticipated, with a cool, wet spring. However, a record-breaking dry spell followed in July and August, with temperatures well above seasonal norms. This warm, dry summer resulted in a crop of small, concentrated berries that should produce wines of exceptional depth and intensity. The harvest concluded on October 30.

#### PRODUCTION NOTES

Partially aged and fermented in French and American Oak.