



2018 RACHIS & DERMA SKIN CONTACT CHARDONNAY

WINEMAKING DATA

Harvest Dates: September 30, 2018
Blend and grape source: 100% estate grown Chardonnay from the Rosomel Vineyard.
Brix at harvest: 19.2 – 21.9
Alcohol: 12.5% **pH:** 3.61
Residual Sugar: 2.1g/L **T.A.** 5.74 g/L
Bottling Date: June 14th 2019
Time in oak: 6 months in neutral oak.
Bottled with lees.

WINEMAKER'S NOTES

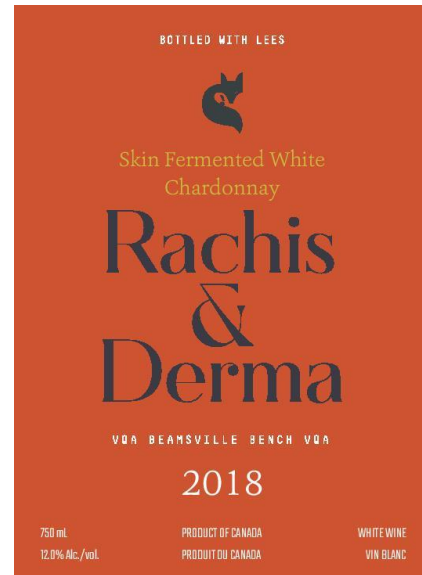
The 2018 R&D Chardonnay was hand harvested from a selection of younger vines on the west end of Rosomel Vineyard (clone 76) along with an older parcel of unknown clone (planted in 1976) at the northern edge of this site. The fruit was sorted as whole clusters then transferred to fermentation vat with all stems included. Daily punch-downs of the fruit occurred throughout fermentation and continued during the 46 days of maceration. Peak temperatures of 25c helped extract as much flavour from the skins as possible. The wine was pressed-off gently then raked and transferred to barrel via gravity. A selection of 10 year old French barriques was used for aging, topping barrels bi-weekly. After 6 months the wine was raked to tank, settled and then bottled with its lees in June 2019. There were no additions of any kind made to this wine.

TASTING

Our second edition of Rachis & Derma, the 2018 is bottled with lees, and a tangerine colour with a prominent nose of sweet orange, white blossom, and savoury herbal notes. A lingering finish with a textural midpalate, the 2018 Rachis & Derma is meant to be enjoyed while young and fresh.

THE GROWING SEASON

After a very successful 2017 vintage, the earliest impacts on the 2018 growing season occurred on November 22nd, 2017, when late-season cold temperatures impacted the vines' ability to acclimate to the cold. As a result some nascent buds were damaged during the winter impacting crop size for 2018.



RACHIS & DERMA SERIES

April was a typically cool and wet month. Temperatures rebounded in May and were slightly higher than average. Bud break started May 10th with Pinot Noir and Chardonnay, and lasted approx. 7 days. After “bud break” we were able to see some winter damage and adjusted our viticulture practices accordingly to assure the longterm health of our vineyards.

Flowering typically occurs during Summer Solstice, and 2018 was no different. Berry formation was good across all varietals, although younger blocks of Chardonnay showed uneven berry set. July and August were noted for extreme heat and very dry conditions, with average temperatures just below 30c. Lack of moisture in the ground and the intensive, prolonged, heat, meant the berries were very small, immediately reducing our potential crop by approximately 30%.

Late August rains gave the vines the boost they needed to properly mature fruit with less sugar accumulation than 2017, the 2018 vintage is noted by concentration. A smaller crop meant we were able to harvest each block at optimal ripeness. The weather cooperated as we started picking for sparkling wine on September 7th and then finished with Cabernet Franc & Merlot on October 19th. An early season!