



LEGGIERO UN-OAKED CHARDONNAY 2019

We celebrate the fact that we make wine in a region where vintage variations play an important role. Atypical 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 favorite wines then follow their evolution and discuss their merits at tastings with friends.

The best Italian Chardonnay hails from the hillsides of cool climate regions of Northern Italy, most notably: Alto Adige and Friuli. Almost always made in an un-oaked fashion (Neutral large oak casks used partially for textural gains and nuance addition), it is a wine that expresses the pure minerality of Chardonnay with beautiful acidity and crisp fruit flavours.

The 2019 Leggiero made from old vines grown on the slopes of the Golden Mile offers up a balance of green apple, quince, bergamota and key lime. The palate is chiseled 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 favorite pairings.

GRAPE VARIETY:	100% Chardonnay
REGION:	The Golden Mile
SOIL TYPE:	Fluvial fan in origin. Silty loam, heavy clay pockets with mixed large gravel
AGE OF VINES:	18-32 mostly in their 20s
PRODUCTION:	458 cases
ALCOHOL:	12.6%
SWEETNESS:	Dry
AGING:	Sur lie in Stainless steel and neutral oak vats

