

# Accolades • Chardonnay



## 2015 Vintage

**Double Gold • Northwest Wine Summit, 2016**

## 2014 Vintage

91

Points

**John Schreiner, noted BC wine author** • June 2015

"This wine is well differentiated from the unoaked version. Half fermented in stainless, half fermented in French and American barrels. The subtle oak shows in a delicate note of vanilla and in the full texture. The aromas and flavours of citrus, apple and stone fruit remain brightly in the foreground. The racy acidity adds to a crisp finish."

90

Points

**Tim Pawsey, Quench Magazine** • September 2015

"Forward, lifted apple and pear notes with a touch of vanilla, followed by a fresh palate. Tropical, stone fruit and a burst of citrus. Very clean and food-friendly: try white spring salmon or scallops with a little citrus butter."

## 2012 Vintage

**Gold, All Canadian Wine Championship, 2014**

90

Points

**John Schreiner, noted BC wine author** • Aug. 13, 2014

**Daenna Van Mulligen, "Wine Diva"** • Nov. 14, 2014

"Golden, toasted, vibrant. Well done! Seductive aromas. The palate is supple. Very good length here..."

## 2010 Vintage

90

Points

**John Schreiner, noted BC wine author** • Dec. 10, 2012

"The wine begins with aromas of baked apples, fresh bread, nutmeg and tangerine. On the palate, there are rich flavours of honeyed stone fruit and tangerine."



## 2007 Vintage

### Gold, All Canadian Wine Championship, 2009

90  
Points

**Gord Stimmell of Toronto Star & Wine Align** • April 2, 2010

"Elegant aromas of golden toasty apple and lemon oil lead into full silky flavours of apple and ripe peach. A luxuriant white."



**Served to Her Majesty the Queen, Government of Canada State Dinner, Royal York Hotel, 2010**