



NOBLE RIDGE
VINEYARD & WINERY



2010 CHARDONNAY

Noble Ridge is an estate vineyard and winery located in the Okanagan Valley. All work is done by hand on site by a team of dedicated workers who strive to create exceptional wine that reflects its noble namesake.

TASTING NOTES

Our Chardonnay grapes are hand-picked, whole cluster pressed, cool fermented in stainless steel tanks and then spends 14 months in French and American oak barrels. Rich apple, pear, honeydew and vanilla flavours merge with a hint of cinnamon. It is full-bodied with a creamy and rich texture balanced with great acidity.

FOOD PAIRING

Grilled, roasted or sautéed full-flavoured dishes
Lobster, sea bass, shrimp
Chicken, Turkey, Pork
Dishes with cream, butter sauces
Avocado, squash

WINEMAKING

Whole cluster pressed
Cool fermentation in stainless steel tanks
14 months in French & American barrels
50% French, 50% American; 25% new oak
Aged sur lees
All fractions kept separate until just before bottling, then blended

HARVEST

Sourced entirely from Noble Ridge Vineyard in Okanagan Falls.
All hand picked.

AVAILABLE IN

BC, AB, (Restaurants, VQA and Private Retail Stores)
ON (LCBO Private Orders, Restaurants)
Online Purchasing

TECHNICAL NOTES

HARVEST DATES: October 6 - 8, 2010	BOTTLING DATE: March 2012
TONNAGE: 5.83	CASES PRODUCED: 370
BRIX AT HARVEST: 23.8	VQA: Yes
ALCOHOL: 13.9%	BLEND: 100% Chardonnay
RESIDUAL SUGAR: 1.6	
BC CSPC#: 216747	PRICE: \$23.90
AB CSPC#: 721928	AB PRICE: approx. \$29.00
ON LCBO ITEM#: 590306	ON PRICE: approx. \$29.95

2013 Pacific Rim International Wine Competition – Silver
2013 North West Wine Summit – Silver