



2018 Dry Rock Chardonnay (0 Dry)

AWARDS

GOLD Indy International Wine Competition

GOLD Cascadia Wine Competition

SILVER Los Angeles International Wine Competition

Description:

In the heart of North America's most northern desert, is the home of DRY ROCK VINEYARDS. The vineyard is known for its unique microclimate, southern exposure and rock soils. Maintaining lower yielding crop levels, offers higher concentrations of intense flavours.

Taste Profile:

Chardonnay's slow and cool fermentation with extended 'sur lie' development, contributes to its complexity and creamy texture. Developed entirely in stainless steel, it is naturally 100% **unoaked**. Distinctive nuances of pear and pineapple show on the palate.

Serving Suggestions:

A great social and food wine. Ideal with salads and seafood though it will also pair well with today's lighter foods.

ANALYSIS:

CSPC # +536169

Size: 750 mL

Alcohol 13.0%

Total Acidity 6.1 g/L

Residual Sugar 6.9 g/L

pH 3.39

Located in the Okanagan's premier grape region, **Gehringer Brothers** is nestled in the heart of the well-known **Golden Mile Bench** south of Oliver, BC. Gehringer Brothers, recognized for superior quality wines, is one of the earliest family-run estate wineries in the Okanagan. 1985 saw their first vintage, and 32 years of passionate winemaking are reflected in high levels of consistency. The Gehringer style is a symbiosis of terroir and a fine balance between ripe, sweet fruit and firm, clean acidity. The brothers, Walter and Gordon's, hard work and dedication to perfection have not gone unnoticed. They boast to be the *King of Platinum*, with a total of 78 Platinum awards to date!