



# GRAY MONK™

## ESTATE WINERY

### 2017 CHARDONNAY UNWOODED

BC VQA Okanagan Valley

#### Winemaking

Chardonnay grapes harvested from long-standing growers for Gray Monk within the Okanagan Valley. The Chardonnay grapes were gently pressed, then fermented and aged in stainless steel tanks for pure fruit expression.

#### Characteristics

This Chardonnay is clear and bright with a clean, fresh aroma of melon, yellow apple, peach and golden kiwi. This slightly rich, just off-dry, medium-bodied wine has fleshy fruit flavours of melon, peach and pear. Refreshing acidity appears on the finish along with flavours of tangerine, Meyer lemon and apple.

#### Food Pairings

A wonderful sipping wine or aperitif. Enjoy with turkey wraps; baked lemon chicken; poached salmon; pan fried trout; crab cakes with light mayo dipping sauce; lobster salad; fish burgers; creamy pasta salads; mushroom quiche.

#### Serving Temperature

For a refreshing mouth-feel serve between 10 and 12°C, or to enhance a richer profile, serve slightly warmer at 13 to 15°C.

#### Technical Information

Sweetness Level:	(1) Off Dry, 9.12 g/l
Alcohol:	12.5%
Total Acidity:	6.86 g/l
Size:	750ml
Closure:	Stelvin Closure
CSPC#:	501114
UPC#:	7 78829 11703 1

#### Critical Acclaim

Silver Medal – BC Best of Varietal Wine Awards 2018.

Gray Monk Estate Winery  
1055 Camp Road, Lake Country, British Columbia, Canada  
[www.graymonk.com](http://www.graymonk.com) phone: 1-800-663-4205

