A R T I S T S E R I E S

a portrait of fine wine

SUGAR
0.6 grams /100 ml
DRYNESS CODE
0
T.A.
0.659 g/100 ml
pH
3.41
ALCOHOL
13 %
CSPC
352872
UPC
0-58976-20015-3

SEMILLON-CHARDONNAY 1998

Harvested from our Okanagan Falls vineyard, the Semillon grapes which make up 81% of the blend offer bright, fresh fruit flavours of pear, lime and melon, firm acids and pleasant herbal flavours. For the Chardonnay, barrel fermentation and aging in oak show through in the rounded, smooth, creamy rich mouthfeel and lasting flavours of vanilla, fig and apple.

WINEMAKER NOTES

This wine has been blended to emphasize the best qualities of each of the two grape varieties. The fresh apple and vanilla notes in the Chardonnay blend nicely with the fig and pear aromas of the Semillon. The rich fruit and oak are beautifully balanced to produce a wine that pairs well with many dishes.

FOOD SUGGESTIONS

Fresh cracked crab, grilled vegetables or mushroom stuffed veal loin.

THE EVOLUTION OF GREAT TASTE...

ARTIST SERIES

Dedicated to the marriage of BC art and wine, this distinctive series combines the talents of one of BC's foremost winemakers, Howard Soon, with those of renowned BC artist, Robb Dunfield. A physically challenged artist, Robb Dunfield paints by mouth to create the dramatic BC landscapes proudly depicted on the labels of this collection of VQA wines.

Premiere Gold Medal Winner Chardonnay du Monde, France

CALONA VINEYARDS *Since 1932*