

WINE RECOMMENDATION



Laughing Stock Vineyards

2006 Chardonnay, *Lauren's Lane* (Okanagan Valley)

This is the wine to buy if you want to know the closing price of Bank of Montreal stock on October 18, 2006, that harvest date of the grapes in the wine. David and Cynthia Enns, the owners of Laughing Stock, formerly ran a company with stock market clients. So when they began releasing wines a few years ago, they created eccentric labels, with information printed around each bottle like ticker tape. Included are selected stock quotes of Canadian securities on the day the grapes were picked. (Bank of Montreal closed at \$67, down 63 cents.)

There is nothing eccentric about the wine. This is a mainstream Chardonnay whose style echoes Carneros. The grapes were whole cluster pressed. After the juice was settled, it was transferred by gravity into 40 percent new and 60 percent second fill French oak barrels for fermentation. The wine was aged seven months on the lees.

The result is a sensual wine with a golden hue and aromas of toast, bread and fruit. On the palate, it offers rich, buttery flavours of citrus and pineapple. There is a lingering finish with a lively tang, typifying the bright acidity that makes Okanagan Chardonnays appealing. 88 points.

Reviewed November 8, 2007 by John Schreiner.

THE WINE

Winery: Laughing Stock Vineyards Vineyard: Lauren's Lane Vintage: 2006 Wine: Chardonnay Appellation: Okanagan Valley Grape: Chardonnay Price: \$25.00

THE REVIEWER



John Schreiner

John Schreiner has been covering the wines of British Columbia for the past 30 years and has written 10 books on the wines of Canada and BC. He has judged at major competitions and is currently a panel member for the Lieutenant Governor's Awards of

Excellence in Wine. Both as a judge and as a wine critic, he approaches each wine not to find fault, but to find excellence. That he now finds the latter more often than the former testifies to the dramatic improvement shown by BC winemaking in the past decade.