

Sauvignon Blanc 2019

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	100% Sauvignon Blanc
Brix at Harvest	18.3°
Alcohol Content	12.5%
Residual Sugar	3 grams – dry
Total Production	534 cases of 12



TASTING NOTES

Pale straw in the glass. Intensely aromatic on the nose with notes of fresh cut white grapefruit, stony minerality a light herbaciousness. On the palate the acid structure refreshes and calls for another sip (or glass, or bottle)! It's dry with tart flavours of lemon and grapefruit. The finish is cleansing with lingering acidity and notes of minerality.

Enjoy well chilled on its own or paired with anything that calls out for some refreshing acidity – asparagus salad, goat cheese, light fish and seafood preparations or vegetarian pizza.

WINEMAKING NOTES

Harvested in late-September, our 2019 Sauvignon Blanc was fermented and aged at cool temperatures in stainless steel to preserve the primary aromatics that dominate this wine. Following 4 months aging on its fine lees, the wine was lightly fined and filtered before being bottled in March 2019.

VINTAGE NOTES

After a fairly cold winter, mild weather began in March but it was some time until real warm weather began, giving the growing season a slow and wet start. The summer was quite warm and allowed for full phenolic maturity in all varieties. Harvest started in the second week of September for sparkling and was quickly followed by early ripening whites such as Pinot Gris, followed by Chardonnay and Riesling at the end of September and early October. The temperatures were mild but a bit wet so Pinot Noir and Gamay were also harvested early October followed by Cabernet Franc in late October. There was a snow storm in mid November so yields were reduced on Cabernet Sauvignon which was harvested in late November. The quality of the grapes was very good to excellent with high acidity and concentrated flavours throughout the portfolio. Wines should have the capacity to age for the medium to long term.

