



## Sauvignon Blanc 2017

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	100% Sauvignon Blanc
Brix at Harvest	19°
Alcohol Content	12.5%
Residual Sugar	3 grams – dry
Total Production	425 cases of 12

### TASTING NOTES

Intensely aromatic on the nose with notes of fresh cut tropical fruit and light herbaciousness . On the palate the acid structure refreshes and calls for another sip (or glass, or bottle)!

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 mid-September, our 2017 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 April 2018

### VINTAGE NOTES

The winter of 2016/2017 was again mild, yet a cool spring delayed bud-burst. Once the summer finally started it was relatively cool and rainy. Luckily September saw full sun and heat warm the vines to complete phenolic ripeness. Harvest started late in mid-September, commencing with Pinot and Chardonnay for sparkling and continued with other whites and early-ripening reds. The beautiful weather lasted well into the fall, allowing for long hang time for later ripening varieties. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.

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