

## Sauvignon Blanc 2020

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	100% Sauvignon Blanc
Brix at Harvest	20.3°
Alcohol Content	12.5%
Residual Sugar	4.4 grams – dry
Total Production	512 cases of 12
Other Notes	Vegan-Friendly



### TASTING NOTES

Pale straw in the glass. Intensely aromatic on the nose with notes of papaya, passion fruit, fresh cut spring flowers and stony minerality. On the palate the acid structure refreshes and calls for another sip (or glass, or bottle)! It's dry with tart flavours pineapple and preserved lemon. 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 mid-September, our 2020 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 2021.

### VINTAGE NOTES

Winter of 2020 started with warmer than average temperatures from January through March followed by a cooler than average April. Bud break was in the second and third week of May. From thereon, temperatures increased and the summer months were above average temperatures with little precipitation, allowing for full phenolic development. Harvest remained dry and sunny with cool nights, important for maintaining acidity. There was little to no disease pressure, resulting in clean and ripe fruit. Harvest started in the second week of September with Pinot Noir, Chardonnay and Gamay for sparkling, followed quickly by aromatic whites and then later ripening whites. Gamay was the first red variety harvested in early-to-mid October followed closely by Pinot Noir and Merlot. Cabernet Franc and Cabernet Sauvignon were the last varieties to be harvested, taking place the last week of October through early November. Berry size was recognized to be smaller than previous years with an intense dark colour, suggesting the potential for increased concentration of flavour and colour extraction. The quality of the grapes was very good to excellent throughout the portfolio. Wines should have the capacity to age for the medium to long term.