



## Sauvignon Blanc 2023

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Vineyards
Grape Variety(ies)	100% Sauvignon Blanc
Brix at Harvest	21.5°
Alcohol Content	12%
Residual Sugar	3 grams – dry
Total Production	550 cases of 12
Other Notes	Vegan- Friendly

### TASTING NOTES

Pale straw in the glass. Intensely aromatic on the nose with notes of fresh white grapefruit, vibrant lime skin, stony minerality a light herbaceousness. On the palate, it shows lots of acidity with tart flavours of bright lemon, guava and lime, with layers of minerality. The finish is cleansing with lingering acidity, chalky and lots 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-October, our 2023 Sauvignon Blanc was fermented and aged at cool temperatures in stainless steel to preserve the primary aromatics that dominate this wine. Following 2 months aging on its fine lees, the wine was lightly fined and filtered before being bottled in February 2024.

### VINTAGE NOTES

A mild winter, accompanied with warmer than warmer-than-average temperatures led to an early start to the growing season in 2023 (Bud break recorded May 5<sup>th</sup>). Conditions throughout the Spring and Summer were highly variable, a mix of extreme heat and cool spells with intermittent and isolated heavy rains caused a wide range of fruit maturity among most varieties. This led to a slightly delayed start to the 2023 harvest (3<sup>rd</sup> week of September. Two weeks later than 2022). Once harvest began, conditions were near perfect, consisting of mostly dry, warm days and cool nights with little precipitation. The first grapes to come into the cellar were Chardonnay for sparkling. Followed by aromatic whites and lighter reds such as Riesling and Gamay from late September through mid-October. Later ripening reds such as Cabernet Sauvignon and Cabernet Franc were harvested mid to late November concluding harvest.

**13<sup>th</sup> Street Winery**

1776 Fourth Avenue · St Catharines ON L2S 0B9

905.984.8463 · [13thStreetWinery.com](http://13thStreetWinery.com) · [info@13thStreetWinery.com](mailto:info@13thStreetWinery.com)