

## Sauvignon Blanc 2021

Grapefruit, Gooseberry, Guava Jalapeno, Lime, Mineral, Refreshing

The 2021 sauvignon blanc is a hypothetical assemblage of the three distinct styles of Sauvignon Blanc: California's Fume Blanc, New Zealand Marlborough and Loire valley's Pouilly Fume.

Our Sauvignon Blanc comes together like an NFL playbook and shows that beautiful balance of gooseberry, herbaceous and green notes while the slight tropical side of this noble grape variety pokes its head out here and there with guava and passionfruit suggestions. Bergamot orange rind notes greet you on the nose. Tart orchard fruits come later in waves. The partial skin contact before pressing, along with the use of both stainless steel, neutral oak and a different élevage regime for each vessel, resulted in a complex wine that is a pleasure for both the palate and the intellect. A truly unique expression of Sauvignon Blanc that captures the spirit and sense of place of our celebrated wine region.

## RECOMMENDED FOOD PAIRING

**Meat-based**: Oysters on the half shell topped with lemon and pepper-infused vodka or frisée salad dressed with lardon and a soft boiled quail's egg are some of our favourites.

**Plant-based**: Falafels with cucumber and mint sauce or cucumber, avocado sushi rolls topped with mango or papaya and a guava or passionfruit vinaigrette sauce drizzle.

GRAPES IN BLEND: 100% Sauvignon Blanc

GROWN: South Okanagan's Golden Mile and

Osoyoos Lake District

SOIL TYPE: Varied

AGE OF VINES: 6-20 years old

YIELD: Average of 4.5 tons/acre

PRODUCTION: 635 cases
ALCOHOL: 12.7%
SWEETNESS: Bone dry

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AGING: 5 months on lees: 53% stainless steel,

47% French oak and 79% puncheons

BATTONAGE: Twice a week for 3.5 months

