



SAUVIGNON BLANC 2022

Vineyards

- Gill Family Vineyard, Oliver
- Smethurst Vineyard, Naramata*

Production

The grapes were picked and sorted by hand, then crushed, destemmed and sent direct to press. Each vineyard lot was fermented in stainless steel (one using X5, the other TR313). Fermentation was intentionally kept slow to reduce thiol production. After settling in tank for 2 months the wine was transferred to neutral French cooperage for additional 3 months of fine lees contact to further develop complexity. It was then cold-stabilized and filtered before being bottled in early June.

Tasting Notes

This vintage produced a bolder, more brawny Sauvignon Blanc that is both intense and delicious, with great texture and tons of flavour. The aroma starts out with green notes of cut grass and pineapple sage which then combines on the palate with guava, gooseberry, and juicy white peach on the finish.

Vintage		2022
Variety		Sauvignon Blanc 100%
Appellation		Okanagan Valley
Acid		7.50 g/L
Residual Sugar		1.22 g/L
Alcohol		13.3%

