



Sauvignon Blanc Semillon

2018 - SAUVIGNON BLANC 80%,
SEMILLON 20%

TASTING NOTES

A classic white Bordeaux blend of Sauvignon Blanc and Semillon. Vibrant citrus and herbaceous notes carry through the mid-palate leading to a beautiful tropical finish. With time, the Semillon portion of the blend should develop a great honey and wax character which will increase the complexity of the wine.

PAIRING

Enjoy with seafood, mussels or oysters, as well as roasted chicken or turkey.

BOUQUET

Gooseberry & Citrus

GROWING SEASON

Our estate grown Sauvignon Blanc was harvested in two separate picks; the first on September 11th was whole cluster pressed before being racked to second, third, and fourth-fill French oak barrels for fermentation and aging on lees for seven months. The second harvest on September 18th was destemmed before being pressed and fermented in stainless steel. The two picks provided a great palette from which to blend the final wine, with herbaceous notes and a bracing acidity characterizing the first pick, and more richness and tropical notes from the second pick. The Semillon included in the blend was grown on the Northern shores of Osoyoos Lake as well as the Naramata Bench.

VARIETAL PROFILE

TOTAL ACIDITY	7.9 G/L
FINAL PH	2.91
RESIDUAL SUGAR	1.2 G/L
ALCOHOL	11.7%
CASES PRODUCED	546
CSPC	281568