



# Sauvignon Blanc Semillon

2019 - SAUVIGNON BLANC 66%,  
SEMILLON 34%

---

## WINEMAKING

Our estate grown Sauvignon Blanc was harvested in two separate picks; the first on September 12th 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 19th was destemmed before being pressed and fermented in stainless steel. For 2019 we were also able to source Sauvignon Blanc, harvested on September 20th, and Semillon, harvested on October 9th, from the Citrus Hill Vineyard on the Northern shores of Osoyoos Lake. 40% of the overall blend was barrel fermented and aged in French oak for 7 months before assembling the final blend in tank. The three picks of Sauvignon Blanc and the Semillon provided a great palette from which to blend the final wine, with herbaceous notes and a bracing acidity characterizing the first picks, and more richness and tropical notes from the Citrus Hill fruit.

## TASTING NOTES

On the nose, gooseberry, box wood, and herbaceous notes open the wine underscored by a flinty minerality. With a few minutes in the glass the initial profile gives way to lemon, lime, grapefruit, and tropical aromas all carried along with a dried herb character. Citrus leads the bright, electric attack with herbaceous notes and a saline character carrying through the mid-palate, leading to a beautiful tropical finish. The vibrant acidity forms the backbone of the wine and its time in barrel shows with great texture through the mid-palate and on through the finish. With time, the Semillon portion of the blend should develop a great honey and wax character which will only increase the complexity of the wine.

## PAIRING

Seafood, think mussels or oysters. The wine would also pair beautifully with a roasted chicken.

---

## VARIETAL PROFILE

ALCOHOL	12.1%
CASES PRODUCED	540
CSPC	281568