



ESTATE GROWN

## 2019 SAUVIGNON BLANC

The southern Okanagan has an herbal quality to the air at the height of growing season – sage and antelope brush warmed by the sun. So maybe it's not surprising that there's a tell-tale grassiness to this herbaceous-by-nature Sauvignon Blanc. Grapes famously hold a mirror to their surroundings. The fruit is picked early to retain the bright, fresh acidity that shows through on the palate. In the winery, we do several co-inoculations using two yeasts with the intent to drive thiol production in the direction of a Marlborough-style Sauvignon Blanc.

2019 was up until September, near picture perfect. Warm days, but not too warm, cool nights, but not too cool, set the ripening process on a trajectory of ideal balance. With September came cool weather and some rainfall, but with careful attention to sorting and managing harvest dates, we feel our hard work paid off with wines of ideal balance and intense fruit character. In particular, the lively acidities have produced wines which are bright and fresh.

### TASTING NOTES

*Expect gooseberry and white grapefruit with subtle texture provided by a small amount of neutral oak and concrete fermentation. Bone dry with, of course, just a little South Okanagan on the nose.*

HARVEST DATE	September 20-24, 2019		
BLEND	100% Sauvignon Blanc		
FERMENTATION	Organic yeast, 94% stainless steel, 6% concrete and oak		
AGING	3 months on lees		
CELLARING	Enjoy now or cellar through 2021		
ALCOHOL	12.8%	TA	6.8-g/l
RESIDUAL SUGAR	1.3 g/l	PH	3.23