



ESTATE GROWN

2021 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.

An extremely dry, warm start to the year with a cool and wet spell in early June. Unprecedented midsummer heat leading to the earliest start of harvest on record and the highest number of growing degree days on record.

TASTING NOTES

Herbaceous and white grapefruit. Subtle texture on the palate.

HARVEST DATE	August 27 - September 9, 2021		
BLEND	100% Sauvignon Blanc		
FERMENTATION	90% in stainless steel ; 10% in neutral oak and concrete		
AGING	4 months on lees		
ALCOHOL	12.0%	TA	7.5 g/l
RESIDUAL SUGAR	5.2 g/l		