



ESTATE GROWN

2022 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 a unique Sauvignon Blanc style, with fresh and intense aromas.

The year began with a cool and wet spring, with significant precipitation in April/May and the latest bud break in the last ten years. However, July and August became quite warm, allowing ripening to makeup some lost time, and September and October were unseasonably warm, extending our summer season by several weeks. The result was wines low in alcohol but rich in flavour and with very good phenolic ripeness in general.

TASTING NOTES

This wine shows its characteristic sagebrush and lemongrass herbal characters combined with a hint of gooseberry and passionfruit. On the palate, bright acidity and good fruit density drive the wine to a fresh finish.

HARVEST DATE	September 30 – October 10, 2022		
BLEND	100% Sauvignon Blanc		
FERMENTATION	Fermentation in stainless steel		
AGING	Three months on lees in stainless steel		
CELLARING	To drink now		
ALCOHOL	12.0%	TA	7.4 g/l
RESIDUAL SUGAR	1.03 g/l		