



PLATINUM  
2022  
NARAMATA  
SAUVIGNON BLANC

Sauvignon Blanc has immense untapped potential in North Okanagan because of our climate and soils. This single vineyard wine shows some grass, lemongrass and flint characters from the cooler slopes, and passionfruit and guava from the warmer slopes. Fermented in concrete and French oak barrels, this wine is a fresh, lively, and bright expression of the North Okanagan through the Sauvignon Blanc.

THE VINTAGE

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

*The wine is flinty and mineral-driven with some lemongrass and a little citrus. On the palate, there is fresh acidity, very nice textures, and a hint of tropical or passion fruit to compliment the character on the nose.*

HARVEST DATE	October 1 – 4, 2022
BLEND	100% Sauvignon Blanc
FERMENTATION	Fermented with natural yeasts in concrete eggs and French oak barrels
AGING	Six months on lees in concrete and French oak barrels
CELLARING	Drink now through 2027
ALCOHOL	13.0%      TA             7.3 g/l
RESIDUAL SUGAR	9.0 g/l

