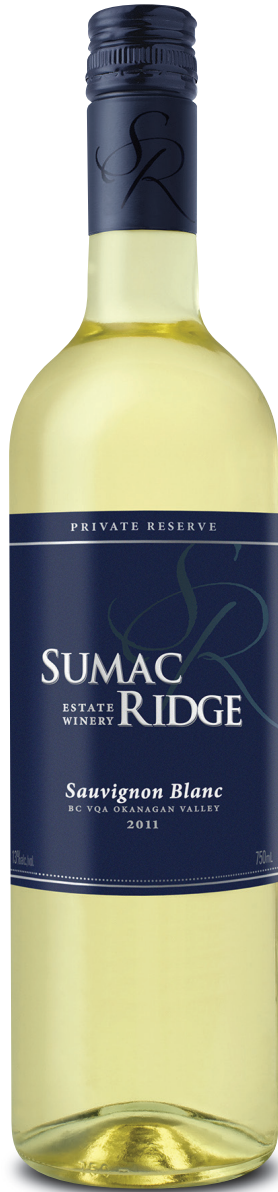


2011

# Sauvignon Blanc

BC VQA OKANAGAN VALLEY



## Harvest Report

In what has been called a challenging year, our experienced wine-making team excelled with this vintage. Ending with exceptional quality, particularly for white wine varietals, the 2011 vintage began as one of the coolest on record but finished with higher volumes of grapes over 2010. Hot temperatures during the day and cooler evenings in August and September helped to advance veraison and kick start ripening.

## Winemaking

This wine was cool fermented in stainless steel for 14 days to retain the crisp, bright tropical fruit flavours which are a reflection of the great quality fruit and terroir from our South Okanagan vineyards.

## Tasting Notes

Tropical aromas first emerge from the glass, followed by fresh citrus top notes leading into ripe gooseberry with a hint of fresh cut grass on the finish. Drink this wine young and bright – appreciate the aromatic affinity between our Sauvignon Blanc and cold foods such as goat cheese, cucumber and fresh mint. This wine can also be enjoyed with those harder to pair dishes like asparagus salad and artichokes.

## TECHNICAL NOTES

Alcohol/Vol	13%
Total Acidity	7.4 g/L
PH Level	3.34
Residual Sugar	3 g/L
Serving Temperature	10 °C
Ageability	3–5 years

## RELEASE DATE

June 2012

