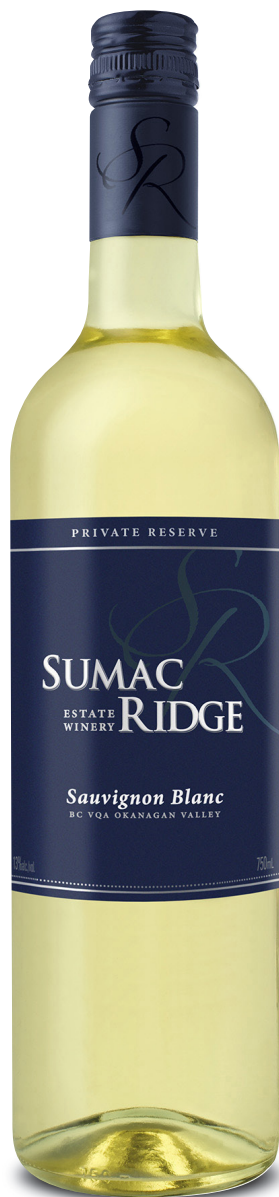


2014  
**Sauvignon Blanc**

BC VQA OKANAGAN VALLEY



**Harvest Report**

The summer of 2014 was particularly hot in the Okanagan for extended periods, and stretched into the fall with warm days and nights. This seemed like perfect weather for grape growing yet the heat did provide some challenges. For most of the whites and some of the reds, we saw that flavour development was out of step with sugar accumulation. As a result, this caused some delays in picking while we waited for the grapes to reach peak flavour and slightly higher alcohols. Good examples of this would include Gewürztraminer, Chardonnay and Merlot. Other varieties like Cabernet Sauvignon and Shiraz thrived in the heat and provided balanced flavours and tannin maturation. Overall, 2014 was a great year for Okanagan wines.

**Winemaking**

The majority of the grapes for the Sumac Ridge Sauvignon Blanc come from the McIntyre vineyard just east of Oliver, BC. The grapes were picked twice - half were picked early in the season and the rest approximately 3 weeks later. This allowed for different flavours to develop and added some complexity to the final product. It was 100% stainless steel fermented at 12C for about 10 days.

**Tasting Notes**

The nose on Sumac Ridge Sauvignon Blanc delivers green apple and lemon rind with hints of spice. On the palate, herbal and green notes tend to dominate with citrus and tropical notes. The finish is long and flavourful, with just a touch of sweetness.

**Food Pairing**

Sumac Ridge Sauvignon Blanc is simply delicious when paired with a white flaky fish such as cod or halibut. Try a glass of our wine with garlic prawns served with a fresh tomato and feta salad dressed in a light citrus vinaigrette, along with fresh seasonal vegetables.

**TECHNICAL NOTES**

|                |         |                     |           |
|----------------|---------|---------------------|-----------|
| Alcohol/Vol    | 13%     | Serving Temperature | 10 °C     |
| Total Acidity  | 6.8 g/L | Ageability          | 3-5 years |
| PH Level       | 3.47    |                     |           |
| Residual Sugar | 7 g/L   |                     |           |