

## The perfect partner for **any** occasion. **Beecause you believe the glass should always be half full.**



# 20 Bees Sauvignon Blanc VQA Niagara Peninsula

Varietals: 100% Sauvignon Blanc

#### Tasting Notes:

A white wine that is light and refreshing with notes of green apple, freshly cut grass and fresh greens on the nose, followed by a palate of citrus, mineral and grassy notes.

#### **Food Pairing:**

Enjoy this Sauvignon Blanc with fresh fire grilled Ontario asparagus topped with a lemon sauce or simply with butter and lime zest. Also great with fresh fish and chips!

### Wine-making Techniques:

Sourced from reputable Ontario vineyards. Harvested late September through early October. Fermented in stainless steel for 12 days, then cold stabilized and bottled to preserve fruit characters.

#### Alcohol:

12%

#### **Residual Sugar:**

11 g/L

TA:

6 g/L

All Canadian Wine Championships 2019

Silver Medal





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