



## Discovery Series 2015 Sauvignon Blanc

*VQA Niagara Peninsula*

### WINEMAKING TECHNIQUES

- ❖ Selected and harvested from high quality Niagara vineyards
- ❖ Gently pressed in pneumatic style presses
- ❖ Harvested on a variety of dates to increase complexity
- ❖ Fermented under cool conditions for 14 days in stainless steel tanks
- ❖ Aged in stainless steel tanks to preserve fresh fruit characteristics
- ❖ Stored in stainless steel for several months, fine filtered and bottled

### WINEMAKER'S TASTING NOTES

Aromas of citrus, lime and pineapple are ripe on the nose followed by a palate of tropical fruit, green grass and citrus characteristics. A well rounded Sauvignon Blanc with a full mouth feel and a lingering finish.

### SUGGESTED FOOD PAIRINGS

Try this versatile white with a creamy spinach & artichoke dip, Greek salad or poached salmon.

### TECHNICAL DATA

100% Sauvignon Blanc

Alcohol by Volume: 12%

### SUGAR CODE

(0)

### SIZE

750 mL



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