



2014 Sauvignon Blanc

VQA Niagara Peninsula

GROWING SEASON AND HARVEST

- ❖ Weather conditions were unusually cold and snowy during the first few months of 2014. May brought a return to more average temperatures, June and July remained cooler which allowed for slow, steady maturation of the vines and grapes.
- ❖ August was relatively average in temperature and September finally brought enough sun and warm temperatures to push the grapes to maturity.
- ❖ Harvest began about 10 days later than normal but was helped along by a good long stretch of dry, sunny weather. This carried in to October allowing all grapes to ripen and come in before the rather quick onset of colder fall temperatures.
- ❖ 2014 was an interesting year with some significant weather variations through the growing season however, as is often the case, nature eventually found a balance by the end of the season.

WINEMAKING TECHNIQUES

- ❖ Sourced from high quality Niagara vineyards
- ❖ Harvest: late September
- ❖ Fermented in stainless steel for 12 days
- ❖ Aged in stainless steel
- ❖ Cold stabilized and bottled to preserve fruit characters

WINEMAKER'S TASTING NOTES

This crisp white displays notes of peaches, tangerines, citrus & gooseberry on the nose followed by a palate of limes and freshly cut grass.

FOOD PAIRINGS

Excellent on its own this wine delivers a refreshing and crisp palate that is perfect for summer sipping on the deck. The medium palate will hold up to a number of lighter foods. Enjoy with garlic shrimp with fresh lime juice or a summer salad topped with goat cheese.

TECHNICAL DATA

Alcohol: 12%

AVAILABILITY

Winery Boutique

SUGAR

(0)

PRICE

\$13.95

