



Serenity is that feeling created by quiet conversations, easy smiles, magical moments with friends or simply your own personal oasis - **that's Serenity** - and exactly what this luxurious wine was created to be a part of.

Serenity Sauvignon Blanc 2018

VQA Niagara Peninsula



Varietals: 100% Sauvignon Blanc

Tasting Notes:

Aromatic notes of tropical fruits, gooseberry and a hint of lime zest, give way to a palate bursting with vibrant flavours of guava and gooseberry, partnered by a delicate backbone of acidity.

Food Pairing:

Enjoy on it's own chilled, or try serving this wine with a fresh mixed green salad topped with green grapes, goat cheese and walnuts. Dress your salad with olive oil, lemon juice and balsamic vinegar.

Wine-Making Techniques:

Harvested in late September, earlier than usual due to the ideal ripening conditions of 2018. The juice was gently pressed, cold settled and then racked and inoculated with a specialty yeast. Wine was aged on light lees to promote viscosity.

Alcohol:

13.3%

Residual Sugar:

5 g/L

TA:

6 g/L

Retail Price: \$16.95

LCBO #: 688549

**Serenity Sauvignon Blanc Gold Medal
ACWC 2019**



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