

2017 Sauvignon Blanc

VQA Niagara Peninsula

GROWING SEASON AND HARVEST

- Weather conditions were unusually cold and dry in January followed by a brutally cold February that brought more snow than normal and shattered low temperature records across the province.
- March continued to be colder than normal resulting in a lot of anxiety about potential crop damage. Luckily temperatures picked up and were relatively normal in April and May
- The summer growing season brought excellent conditions with few major storms and sunny warm weather in the Niagara region.
- ❖ Fall weather settled nicely into warm beautiful conditions for the start of harvest except for some rainy periods but overall the weather was favourable.

Gold Medal Winner in the All Canadian Wine Championships 2018

WINEMAKER'S TASTING NOTES

Harvested from the highest quality vineyards, this Sauvignon Blanc shows notes of tropical fruits, white peach and honeydew melon. On the palate you will find inviting flavours of lemon zest and lime. Refreshingly crisp with bright acidity, this is an elegant example of the Sauvignon Blanc Niagara can produce.

FOOD SUGGESTIONS

Try this wine with grilled oysters topped with butter sauce, or with mild goat cheese and lighter fare.

TECHNICAL DATA

ALCOHOL SIZE 13% 750mL

