



ESTATE GROWN

2020 SAUVIGNON BLANC

The southern Okanagan has an herbal quality to the air at the height of growing season – sage and antelope brush warmed by the sun. So maybe it's not surprising that there's a tell-tale grassiness to this herbaceous-by-nature Sauvignon Blanc. Grapes famously hold a mirror to their surroundings. The fruit is picked early to retain the bright, fresh acidity that shows through on the palate. In the winery, we do several co-inoculations using two yeasts with the intent to drive thiol production in the direction of a Marlborough-style Sauvignon Blanc.

The 2020 growing season kicked off with periods of unusually cold and wet weather, which carried over into the early spring and contributed to a marginal fruit set. The cool spring progressed to a beautiful Okanagan summer, with consistently warm weather without any severe heat spikes. Perfect fall conditions followed, with warm days, minimal precipitation, and cool nights, producing beautifully balanced wines with intense fruit character.

TASTING NOTES

Lime and lemongrass with subtle green cooking herbs and an electric acidity. Bone dry with, of course, just a little South Okanagan on the nose.

HARVEST DATE	September 20-24, 2020		
BLEND	100% Sauvignon Blanc		
FERMENTATION	Organic yeast, 94% stainless steel, 6% concrete and oak		
AGING	3 months on lees		
CELLARING	Enjoy now or cellar through 2021		
ALCOHOL	12.0%	TA	7.9 g/l
RESIDUAL SUGAR	0.3 g/l	PH	3.21