

SAUVIGNON BLANC 2020



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WINEMAKING NOTES

The aptly-named Slow Vineyard on the Naramata Bench likes to take it's time. With predominantly clay soils that slow down ripening, the grapes get extended hang time that allows the flavours and aromas to fully develop. The wine was fermented in stainless steel to preserve the freshness and vibrancy of the wine. A small portion was aged 3 months in neutral oak barrels to add body and texture.

TASTING PROFILE

This is an incredibly expressive wine, bursting in the glass with aromas of grapefruit, passion fruit, white peach, pineapple and hints of flint. On the palate the vibrant Okanagan fruit shines through, with Meyer lemon and subtle grassy notes. The fruit is supported by a beautiful nervousness and tension on the finish. Crisp and dry on the palate, this wine has a roundness to the texture that softens the acidity you would expect in a Sauvignon Blanc.

WINE SPECS

Vintage	2020
Appellation	BC VQA Okanagan Valley
Vineyards	Naramata
Acid	7.8 g/L
pH	3.15
Residual Sugar	0.9 g/L
Alcohol	12.4%
Cases Produced	65
CSPC	+23237

FOOD PAIRINGS

When in doubt, go green! Sauvignon Blanc makes a wonderful choice with herb-driven sauces over chicken or fish or paired with goat cheese. It's a fantastic match to Thai and Vietnamese cuisine.