

Naramata Grown.  
*And raised.*



## 2018 SAUVIGNON BLANC RESERVE

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### WINEMAKING

Hand harvested in early October at 22 Brix. Handled gently to preserve its delicate aromatics, the fruit was destemmed and given 3 hours skin contact before draining/pressing off skins and cold settling. After initiation of fermentation in stainless steel, 30% of the juice was transferred to older French oak barrels to complete fermentation. The wine was left sur lies for a total of 4.5 months with frequent stirring, bringing a touch of creaminess to the texture. The cork closures used for this wine have been individually analyzed by the supplier and guaranteed taint-free.

### TASTING NOTES

The fruit was sourced from a mature vineyard planted just north of Munson Mountain. Classic aromas of fresh cut grass and golden plum are enhanced by partial fermentation in neutral oak.

### TECHNICAL INFORMATION

HARVEST DATE	October 4, 2018
VINEYARD SITE	Naramata Bench
GRAPE VARIETY	100% Sauvignon Blanc
FERMENTATION	70% stainless steel, 30% in French oak
ELEVAGE	4.5 months sur lies with frequent stirring
CASES PRODUCED	275
CELLARING	Enjoy now or cellar until 2021
ALCOHOL	13.7%