



SAUVIGNON BLANC 2020

VARIETAL

Sauvignon Blanc

APPELLATION

Okanagan Valley VQA

VINEYARD

Wild Horse Estate Vineyard

HARVEST

September 23

WINEMAKING

50% Wild fermentation

VESSEL/MATURATION

70% stainless steel

30% French oak

BOTTLED

March 12

CASES

230

ABV 12.4 %

RS 3.1 g/L

pH 3.28

TA 6.5 g/L



VINTAGE NOTES

A late start to summer, blanketing the vineyards with the heat we expect from the Okanagan sun. Softer days in an ideal fall made up for the intense heat of August, allowing for slightly smaller berries to ripen with complex flavours. The bright, sunny September allowed for our Sauvignon Blanc to ripen perfectly.

WINEMAKING & WINE PROFILE

Sauvignon Blanc is one of our flagship wines and I'm delighted to be able to craft this one in a style I enjoy so much. High acid and fruit forward, reminiscent of a New Zealand style while incorporating French barrel aging and batonnage to provide a rounded, fuller mouthfeel.

Stephanie Bryers
Winemaker