



NIAGARA ESTATE SERIES

Sauvignon Blanc

VQA NIAGARA PENINSULA 2013

HARVEST

The 2013 vintage reflects exceptional quality and complexity. A cool start in spring led to a warm summer with excellent ripening periods. September moving into mid October had abundant sunshine, minimal rain and warm daytime temperatures giving Pinot Noir its strength in varietal character and the early white varieties of Riesling, Pinot Grigio and Sauvignon Blanc ripe fruit and great aromatics. From mid October to mid November the harvest challenged us with cooler temperatures and frequent rains that slowed down maturity putting strategic picking and vineyard management into play with Viognier, Chardonnay and the later ripening reds-Merlot, Shiraz, and the Cabernets- with all able to reach their maximum potential. Some botrytis appeared in Viognier from the Brae Burn Vineyard.

WINEMAKING

Grapes from select vineyards in the Niagara Peninsula were harvested and immediately brought to the winery for processing. After 4 hours of skin contact the grapes were pressed and allowed to cold settle for 48 hours. The clean juice was then racked, inoculated and fermented at a cool 15°C for 14 days.

WINEMAKER'S NOTES

On the nose, citrus aromatics of lemon, lime and grapefruit are evident while flavours of lemongrass, peach and melons round out this popular varietal wine.

FOOD PAIRINGS

This fresh wine adapts nicely to pesto dip with nachos; arugula and fennel soup; asparagus wrapped in prosciutto; mixed green salad with grapefruit & orange; classic shrimp cocktail; mixed seafood platter (shrimp, calamari, scallops); fresh crab legs with lemon butter; veal with lemon and capers and fresh asparagus; ricotta cheese with aromatic herbs.



PRODUCT INFORMATION

Size	750 mL
Winemaker	Bruce Nicholson
Product#	80023908
Availability	Select Wine Rack locations and the Niagara Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol	12.5%
pH	3.3
Residual Sugar	8 g/l
Total Acidity	6.26 g/l