



RESERVE

# Sauvignon Blanc

VQA NIAGARA PENINSULA 2014

## HARVEST

The 2014 vintage reflects ideal ripening conditions which led to exceptional quality and flavours. The cool spring led into sunny and warm days, cool, clear nights, minimal precipitation and no humidity. Harvest began in mid-September with Pinot Grigio and finished in the first week of November. This allowed for strong varietal characteristics with Pinot Noir and the early white varieties of Pinot Grigio, Riesling and Sauvignon Blanc showing great aromatics with the ripe fruit. The late ripening reds of Merlot, Shiraz, Cabernet Franc and Cabernet Sauvignon benefitted from longer hang time where they were able to reach their maximum potential.

## WINEMAKING

Grapes for this classic variety were harvested from select vineyards in the Niagara Peninsula. Upon arrival at the winery the grapes were gently crushed and destemmed and allowed to cold soak for 2 days before inoculating. After fermenting at an average temperature of 24°C the grapes were pressed before reaching dryness and the fermentation was then completed while ageing in French oak for 8 months.

## WINEMAKER'S NOTES

This popular wine exudes vibrant aromas of grapefruit, lemon and lime with subtle grassy and herbal notes. All the lively aromas are also brought to life on the palate where they are supported by a crisp but balanced acidity and a clean, fresh finish.

## FOOD PAIRINGS

Chicken Caesar salad, Fettuccini in a creamy pesto sauce, Salmon Filet in a lemon sauce with roasted fiddleheads, Vegetable fried rice, Pan seared Tilapia with citrus vinaigrette, Trout with dill sauce on wild rice



## PRODUCT INFORMATION

Size	750 mL
Winemaker	Bruce Nicholson
Product#	80023659

## TECHNICAL ANALYSIS

Alcohol/Vol	12.5%
pH	3.27
Residual Sugar	5.1 g/l
Total Acidity	6.86 g/l
Oak Aging	No