



## 2023 Sauvignon Blanc

### Soaring Eagle Vineyard, Naramata Bench

### 100% Sauvignon Blanc

Sauvignon Blanc is always such a punchy and expressive grape. A combination of concrete and stainless steel was used to build complexity, while not overshadowing the beautiful aromatics and varietal character. Hand-harvested fruit was sorted, destemmed and pressed into a stainless steel tank. After cold-settling for 24 hours, the juice was racked into a concrete tank and stainless steel barrels for fermentation and ageing. Batonnage was used to build texture and richness. Once we were happy with the texture, all pieces were racked and blended together. The final wine was then stabilized, filtered and bottled.

**TASTING NOTES:** Textural, tropical and citrusy, this wine showcases everything that Sauvignon Blanc has the potential to be. Playful aromatics of apple and pear with a hint of fresh cut grass and florals. Bright acidity, vibrant minerality and texture, with just the right amount of lush tropical fruit to balance the classic lemon and lime notes. A perfect match for our classic Pacific Northwest Coast cuisine.

**PAIRING:** Classic pairing with fish & chips, creamy goat cheese, dishes with green herbs (parsley, rosemary, basil, cilantro, mint, etc.), white meat, seafood, fatty vegetarian dishes, Japanese dishes (sushi & sashimi), seafood-based steamed and fried dim sum, smoked salmon, Greek & Mexican food.

13.4 % alcohol

TA 7.1 g/L

pH 3.3

CSPC 691717

RS 1.5 g/L

347 cases produced.

Enjoy now and over the next 5 years.