



Harvest Specifications

Harvest Date	Brix	T/A g/L	pH	Wine %
Sept 22	22.3°	7.8	3.06	100%

Wine Analysis

Alcohol %vol.	T/A g/L	pH	R/S g/L	Production
12.8%	7.9	3.24	<2.0 g/L	140 cases

The marvelous 2020 growing season and harvest was nearly perfect in all vine-related respects in Niagara. Wines that practically made themselves with perfect balance and proportions.

Although blending and creation of happy symbiotic wines from several varieties is a clear desire for us, it is also often that we want the singular attributes of a wine like this to shine alone. As we considered our winemaking options for this remarkable vintage, we thought that some wines were simply best on their own and Sauvignon Blanc was one of those.

Aromatic grapefruit, gooseberry and passionfruit are hallmarks of the variety, and this wine does display that – but also a broad complex texture on the palate with strokes of tart fruit piercing the impression like a trout jumping out of a cool, quiet pool.

The wine was created with freshness and vibrant aromatics and an intended bit of zingy-ness on the palate. Fermentation in stainless steel facilitates these aspects but 17% was fermented in 1 year-old French oak to add just a hint of softness and “framing” to the central attraction of aromatics and fresh fruit.