



CALLIOPE

WINES



2019 SAUVIGNON BLANC

TASTING NOTES

An intense and fresh Sauvignon Blanc showing hallmark bell pepper, passionfruit and flinty notes with some nectarine, citrus and dried green herbs. The palate is crisp, racy and refreshing, light in body with intense flavours of lemon and lime, gooseberry, peach, cilantro and a long finish of wet stone minerality. Pair this with Greek salad with feta and artichoke hearts or olive oil drizzled grilled asparagus with chopped hard-boiled egg and shaved parmesan.

— Rhys Pender, Master of Wine

BOTTLING DATE March 2020

CELLARING 1-3 years

VINTAGE NOTES AND WINEMAKING

Spring arrived early in 2019, allowing for early and even bud break, flowering and fruit set. This was followed by a warm, yet more moderate summer. The summer heat was enough to produce nicely concentrated levels of ripeness in the grapes and the cool autumn provided conditions for acidity to be retained in the fruit as well, providing the wine with a lively freshness to balance the ripe fruit notes.

The grapes for the 2019 vintage were harvested by hand in mid-September from vineyards in Keremeos and the south Okanagan. The clusters of grapes were hand-sorted and dropped into a pneumatic press, some of which underwent an overnight cold soak to enrich the juice with additional fruit flavour from the skins, before gentle extraction took place. The juice was drained by gravity flow into tanks where it settled in preparation for fermentation. This lasted three weeks under controlled temperatures ranging from 12 to 16 °C. Upon completion, the wine was allowed to mellow for a little over five months in stainless steel tanks during which time no malolactic conversion occurred. Prior to bottling, the wine was finned and stabilized.

ANALYSIS Alcohol: 13% | PH: 3.10 | Titratable acidity: 5.4 g/L

SALES CONTACT IN BRITISH COLUMBIA AND ALBERTA

Appellation Wine Marketing
www.appellationwine.ca

Phone: 1-877-374-8939
Email: info@appellationwine.ca

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