

SUMAC

— RIDGE —
ESTATE WINERY

2018 SAUVIGNON BLANC

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cooler spring with above average precipitation started the growing season off slowly. Fall was also cool but a warm October gave late ripening varietals the time they needed to develop great flavours. White wines got to shine as temperatures were cool but sunny enough to keep development going well into October. If you're into Aromatic varietals, this is your year, as cooler nights have brought excellent structure and dazzling aromatics. A warm October also allowed for the reds to shine - expect them to be very elegant with big fruit flavour.

WINEMAKING

Harvested in early September, Sauvignon Blanc are the first grapes to be brought into our facility. Pressed and fermented in stainless steel tank.

TASTING NOTES

Lively and fragrant aromas of freshly cut grass, gooseberry and lemon are followed by flavours of grapefruit and citrus and zest making for a nice clean finish. The Sumac Ridge Sauvignon Blanc is a true testament to the fresh and crisp wines from the Okanagan Valley.

FOOD PAIRING

Enjoy this bright and lively wine with your favourite salads, chicken and seafood dishes. It's also great with lobster bisque, sea bass with mango salsa and Halloumi cheese.

TECHNICAL NOTES

Alcohol/Vol	12.0%
Total Acidity	6.6 g/L
pH Level	3.2
Residual Sugar	10 g/L

