

# SUMAC

— RIDGE —  
ESTATE WINERY

## 2021 SAUVIGNON BLANC

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

Berry development really took off due to the very hot summer. Because of this, the window to pick sparkling wine grapes was very short. Luckily, our vineyard crews were ready to roll and were able to bring them in while they had their vibrant acidity and citrusy aromas. Our white varieties benefited greatly from the heat and display strong aromatics and structure. Our reds benefitted from the warm October and are rich in fruit flavour with a silky-smooth finish.

### WINEMAKING

Harvested in early September, Sauvignon Blanc are the first grapes to be brought into our facility. The grapes were then 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 avocado toast and a fried egg, lobster in lemon butter, or tofu Pad Thai. For a simple snack or side, the best cheese pairings are burrata, feta, or ricotta salata.

### TECHNICAL NOTES

Alcohol/Vol	13%
Total Acidity	7.6 g/L
pH Level	3.5
Residual Sugar	8 g/L

