



GOLD HILL

sauvignon blanc



Vintage Notes: 2021 started normally with warm and dry conditions, but temperatures plummeted during bloom, reducing the overall fruit set. Very hot conditions began in June and resulted in record-setting hot temperatures and massive wildfires. To compensate for the heat and smoke, we were careful to grow a large canopy and avoided any leaf removal. Our efforts were rewarded in the stunning fruit that we harvested from our Mirror Lake Vineyard through the month of September.

Sauvignon blanc clone 348 on 3309 rootstock was picked three different times to capture a range of ripeness and fruit expression. The first pick in early September captured bright acidity, the second pick captured thiols for aromatics and the third pick captured ripe tropical flavours. The fruit was sorted in the vineyard to remove any damaged berries or non-grape material. Once at the crush pad, it was destemmed, and then partially crushed and then pressed. The juice was racked off solids and then fermented below 18 C. The finished wines were then blended, resulting in this finished wine.

Bright acidity with grapefruit flavours, gives way to gooseberry and melon aromas and flavours of guava and passionfruit.

Perfect to pair with fresh BC shellfish and BC produce.

VINTAGE	2021
REGION	OLIVER
BLEND	100% SAUVIGNON BLANC
PRODUCTION SIZE	100 CASES
SWEETNESS	DRY
SOIL TYPE	LOAMY STONY SILT
AGE OF VINES	17 YEARS
ALC	13.8%
CLONE / ROOTSTOCK	348 / 3309
HARVEST DATE	SEPTEMBER 2021
BOTTLING DATE	APRIL, 2022
CSPC	10626990436802
UPC	626990436805
SKU 750ML	+417431