



GOLD HILL

sauvignon blanc

Vintage Notes: 2022 was unusually cool and wet right out of the gate. Record rainfall began at bud break and continued through to mid July. Dry warm conditions in summer allowed for moderate fruit ripening and a warmer than usual fall, gave us conditions for full fruit ripening. Harvest on our Sauvignon Blanc was the latest on record. The resulting fruit was voluptuous and fresh.

Sauvignon blanc clone 348 on 3309 rootstock was picked two different times to capture a range of ripeness and fruit expression. The first pick in early October 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 and white pepper aromas, overlaid with ripe gooseberry and guava, give way to tropical fruits, gooseberry and melon aromas.

Perfect to pair with fresh BC shellfish and BC produce.



VINTAGE	2022
REGION	OLIVER
BLEND	100% SAUVIGNON BLANC
PRODUCTION SIZE	300 CASES
SWEETNESS	DRY
SOIL TYPE	LOAMY STONY SILT
AGE OF VINES	18 YEARS
ALC	12.5%
CLONE / ROOTSTOCK	348 / 3309
HARVEST DATE	OCTOBER 2022
BOTTLING DATE	APRIL 2022
CSPC	10626990436802
UPC	626990436805
SKU 750ML	+417431

GOLD HILL WINERY
3502 FRUITVALE WAY
OLIVER, B.C. V0H 1T1

T 250.495.8152
F 250.495.5385
INFO@GOLDHILLWINERY.COM

GOLDHILLWINERY.COM