



# GOLD HILL

## sauvignon blanc

### 2020



Vintage Notes: 2020 started off cooler, wetter and later than normal. Summer heat came late in the year, and persisted late into September. As a result, the sauvignon blanc had high acidity and moderate sugars for all three harvest picks from our Mirror Lake vineyard.

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         | 2020                 |
| REGION          | OLIVER               |
| BLEND           | 100% SAUVIGNON BLANC |
| PRODUCTION SIZE | 200 CASES            |
| SWEETNESS       | DRY                  |
| SOIL TYPE       | LOAMY, STONY SILT    |
| AGE OF VINES    | 16 YEARS             |
| ALCOHOL         | 13.5 %               |
| CLONE/ROOTSTOCK | 348 / 3309           |
| HARVEST DATE    | SEPT 2020            |
| BOTTLING DATE   | MARCH 2021           |
| CSPC            | 10626990436802       |
| UPC             | 626990436805         |
| SKU             | 417431               |

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

250.495.8152  
250.495.5385  
iinfo@goldhillwinery.com

[goldhillwinery.com](http://goldhillwinery.com)