



MERITAGE-WHITE

2018

TASTING NOTES— : White Meritage is a traditional blend of Sauvignon Blanc (65%) and Semillon (35%). The fruit for this white Bordeaux inspired wine was harvested from Oliver (Semillon) and our own Bench 1775 estate vineyard (Sauvignon Blanc). This wine spent 4 months in new French oak with minimal lees contact and partial malo-lactic fermentation.

Lots of papaya, pineapple, citrus, and herbaceous notes along with vanilla lemon curd/pie on the nose. Medium weight, with a soft mid-palate with flavors of lime, guava, passionfruit and pineapple and some nutmeg toastiness from the wood.

Enjoy this wine with Halibut with a chive butter sauce, Thai noodle salad, Paella and moule frites and raw Oysters.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 65% Sauvignon Blanc, 35% Seillon

PRODUCTION SIZE: 200 Cases

ALCOHOL: 12.5%

SWEETNESS: Dry

AGING: Drink Now to 2025

REGION: Naramata Bench, Oliver

SOIL TYPE: Sandy Loam

AGE OF VINES: Sauv Blanc 15 years, Semillon 10 years

HARVEST DATE: October 15th, 2018

BOTTLING DATE: January 7th, 2019

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