

BLUE MOUNTAIN

Vineyard and Cellars



SAUVIGNON BLANC 2022

VINEYARDS

APPELLATION:	Okanagan Valley
CLONAL SELECTION:	242, 530
VINE AGE:	15-16 year old vines

HARVEST

DATE: October 1st and 16th, 2022

VITICULTURE

- 100% of the Sauvignon Blanc is sourced from our high-density vineyard, with a density of 8000 vines/hectare.
- Hand work is practiced in the vineyard including shoot thinning, green fruit thinning and opening of the canopy. This reduces crop yield and produces a more concentrated and higher quality grape.

VINIFICATION

- Grapes were whole-cluster pressed, to ensure the purity of the juice and maintain the high quality produced in the vineyard.
- The juice was settled overnight before being decanted into stainless tanks, French oak barrels, or large format foudre for fermentation.
- 100% went through native yeast fermentation. Native yeast is present in the vineyard and cellar and allows for a stronger expression of terrior.
- Upon completion of fermentation, the wine was aged on lees to protect the wine during evolution. Tank fermented wines were decanted from heavy lees just prior to completed fermentation. This allows us to maintain the fine lees for future ageing.
- Barrel fermented wines were aged on their fermentation lees, with no stirring of the lees once they had settled.
- Wines were fermented in 25% stainless steel, 50% foudre/45hL Oak Cask and 25% 500L French oak barrels. Ageing saw the same proportions spend 5 months sur-lie.
- Finally, the wines in tank and in barrel were blended and bottled in April 2023.

DATE BOTTLED:	April 2023
BLEND:	100% Sauvignon Blanc
ALCOHOL:	13%
MLF:	0%
PRICE:	\$26.00
RELEASE DATE:	June 2023
AGING:	3 to 5 years
CSPC:	132571