



# MISSION HILL

*Family Estate*

## 2018 RESERVE SAUVIGNON BLANC

*An Uncompromising Expression of the Okanagan Valley.*

### VINTAGE REPORT

The 2018 harvest began earlier than anticipated due to above average growing degree days in the spring. Summer arrived with cooler temperatures, encouraging the fruit to develop beautiful acidity and allowing more time for full flavour retention. One of the coolest Septembers on record followed, slowing down the sugar accumulation and allowing the fruit to fully develop phenologically. Harvest concluded on November 8, with the extended season yielding a crop of uniformly ripened fruit with mouthwatering freshness and acidity.

### WINEMAKER NOTES

Our 2018 Reserve Sauvignon Blanc was primarily grown in our estate vineyards across the Black Sage Bench. Each vineyard has a distinct microclimate lending unique flavour characteristics to the varietal before it becomes part of the final blend. The Oliver Vineyard, first planted in 1996, is a diverse vineyard with more than 60 different individual blocks affording us an amazing array of premium quality fruit.

### TASTING NOTES

Incredible brightness and intensity of fruit highlighted by citrus, passionfruit, and lime; complemented with hints of gooseberry and lemongrass on the complex and lingering finish.



**VARIETAL** | 100% Sauvignon Blanc

**APPELLATION** | Okanagan Valley BC VQA

**ESTATE** | Oliver (86%), Osoyoos (14%)

**MATURATION** | Fermented in a French oak barrel  
and concrete egg

**ABV** | 12.7%   **TA** | 6.4 g/L   **PH** | 3.01