



# MISSION HILL

FAMILY ESTATE

## 2019 RESERVE SAUVIGNON BLANC

*An Uncompromising Expression of the Okanagan Valley.*

### VINTAGE REPORT

The 2019 growing season began with near perfect seasonal conditions followed by a fall and winter of cold extremes. The spring conditions carried through to the summer, with the consistently warm weather encouraging healthy vine growth, even flowering and an even fruit set. The ripening (veraison) period and harvest was not without challenge with unseasonal rainfall throughout the month of September and then a very cool to cold October. These challenges were navigated expertly by our viticultural and winemaking teams and, as a result, we were able to see fruit reach ideal ripeness. Crops were lower than average, allowing for flavor development and natural acid retention with balanced sugar accumulation in the berries. Our 2019 harvest concluded on October 29, marking a short, but beautiful vintage in the Okanagan, producing wines expressive of the region and the season.

### WINEMAKER NOTES

Our 2019 Reserve Sauvignon Blanc was primarily grown in our southernmost estate vineyards in Osoyoos. 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 (70%), Osoyoos (30%)

**MATURATION** | 10% fermented in neutral French oak, 7% fermented in new French oak, 5% fermented in stainless barrel and 3% fermented in concrete egg

**ABV** | 13.0% **TA** | 6.4 g/L **PH** | 3.00