

**THE
ICONOCLASTS**

CREEKSIDE

2022 SAUVIGNON BLANC SEMILLON

WINEMAKER'S YADA-YADA

2022 was a small but mighty vintage. Vineyard yields were tiny after damage from a very cold night in January. As always, Semillon and Sauvignon Blanc were fermented and aged separately in French oak before trials to perfect balance between the two. In this vintage, we felt the magic at 50/50: Sauvignon Blanc brings vibrance and freshness while Semillon brings depth and texture to this harmonious blend.

WHAT TO EXPECT

Aromas of grilled pineapple, peach, and pink grapefruit with more savoury nuances of string beans, peas and lanolin. The palate is bright with honeydew melon, gooseberry, light spice, and a bit of beeswax character. Rounded texture with great mouthfeel on the mid palate.

ON THE TABLE WITH

Don't be afraid of dishes with some interesting spices. Serve as an aperitif with jardinière marinated vegetables (especially kimchi)! Chicken shawarma, lentil soup and fish en papillote all come to mind.

BY THE NUMBERS

Production: 245 cases

Sugar: 2.5 g/L **Alcohol:** 12.5%

pH: 3.29 **TA:** 7.28 g/L

PRODUCTION DEETS

Pick Date: Sept. 16-23, 2022

Fermentation: French oak puncheons and barriques, mostly older oak

Bottling Date: August 24, 2023

