

# PELLER ESTATES

## Andrew Peller Signature Series Sauvignon Blanc 2020

VQA NIAGARA-ON-THE-LAKE VQA



### WINE MAKING

Harvested September 23 to October 1 from our long-standing growers in the Niagara-on-the-Lake regional appellation. Only premium free-run juice from Sauvignon Blanc grapes were used for full expression of the fruit. A small portion of the blend was fermented when 'Wild Yeast' began a spontaneous fermentation with indigenous yeast in the cellar. (The wild yeast contributes to aroma and complexity) A combination of fermentation techniques was performed (both French oak barrels and stainless steel) then aged sur lie for 10 months in 100% French oak barrels (new and older barrels) to develop a rich, complex mouthfeel. Top barrel selection to determine the final blend.

### WINE ANALYSIS

Sweetness: Dry, 3.4 g/l  
Alcohol: 13.8%  
TA: 6.4 g/l  
PID#: 1142544  
UPC#: 0 48162 01304 9  
Limited Production: 14 barrels

### Niagara-on-the-Lake – Regional Appellation

Encompasses four sub-appellations: Niagara River, Niagara Lakeshore, Four Mile Creek and St. David's Bench. This regional appellation shares the collective benefits of proximity to the lake, river and escarpment; providing the ideal terroir for fruit-focused white wines with refreshing acidity.

### FLAVOUR PROFILE

Clear and bright with a straw yellow hue and a wonderful bouquet of starfruit, passionfruit, grapefruit and subtle oak. This wine shows the 'wilder side' of Sauvignon Blanc due to the 'wild yeast' fermentation. A medium to full-bodied wine with a smooth, lovely textured, slightly rich mouthfeel and well-integrated acidity. Flavours of tropical fruit and gooseberry glide over the palate. The long lingering finish provides flavours of grapefruit sorbet, gooseberry, white currant, lemongrass, and a touch of toasty oak.

### SERVING SUGGESTIONS

Serve lightly chilled at 14 to 16°C. Serve with grilled halibut and a butter herb sauce; smoked salmon and trout appetizers; cedar-planked salmon; creamy pasta dishes with smoked salmon and herbs; salmon quiche; buttered grilled asparagus; herbed roast chicken; smoked turkey; goat cheese appetizers. Best enjoyed now through 2025.

### CRITICAL ACCLAIM

Double Gold Medal – Global Fine Wine Challenge, Australia 2022.  
Gold Medal – 95 points – International Wine & Spirit Competition, UK 2023.  
Gold Medal – 95 points – Decanter World Wine Awards, UK 2023.  
Gold Medal – WineAlign National Wine Awards of Canada 2022.  
Silver Medal – Ontario Wine Awards 2022.

*This 2020 Sauvignon Blanc has earned the Andrew Peller signature because of the tender care it received from vineyard to bottle.*



June 2023

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