

m e l d v i l l e

Sauvignon Blanc 2022

Barrel Select

VQA Lincoln Lakeshore

Harvest Date: Oct 11

pH: 3.28

TA: 7.3

Average brix: 21.6

Alc: 13%

Production – 1350 bottles

Follow a fairly very wet late fall in 2021 and a very cold snap in January of 2022. This cold event was troublesome, some varieties such as Pinot Noir, Pinot Gris and Sauvignon Blanc being badly damaged. Winter continues well into April with a cooler than normal temperatures. Summer months were favourable for grape growing with lots of sun and heat with just enough rain, maybe too heavy at times but just enough at the right times!! Conditions for harvest were very good fruit quality was impressive but yields were lower than normal.

Grapes for this wine were harvested from an older block of Sauvignon Blanc at the Lizak Vineyard in Beamsville. Close to the shores of Lake Ontario giving just a cooler growing conditions and slower ripening allowing for wonderful development of flavour in the grapes. Grapes were mechanically harvested and optically sorted on the harvester. Grapes were crushed and pressed. In amazing condition. After cold setting the juice, it was transferred into neutral French oak barrels for fermentation using a selected yeast. After 9 months of aging in barrel the wine was transferred to stainless steel tanks, filtered and bottled.

Tasting Note:

This is a wine with intense citrus notes with crunchy green fruit on both the nose and the palate. Balanced with a rich mid palate, balanced with fresh grapefruit peel finish

