

# Trius

WINERY

## Showcase Wild Ferment Sauvignon Blanc 2019

VQA NIAGARA-ON-THE-LAKE VQA

"From a single vineyard to a single barrel, Trius Showcase wines are the true expression of our passion for making great wine. Hand made from the best vineyard sites in Niagara, our unrushed approach to winemaking shines through in every bottle."

### WINE MAKING

Harvested October 21 to 25, from our long-standing growers within the Niagara-on-the-Lake regional-appellation (45% Lawrie, 40% Glenlake, 15% Lakelodge vineyards). The Sauvignon Blanc grapes were gently whole bunch pressed, allowing the free run juice to be separated from the skins, then sent directly to barrel. Fermentation started naturally in barrel with wild yeast, which assists in the development of complex aromas and flavours. The wine is then aged sur lie for 10 months in French oak barriques (20% new oak); battonage carried out for the first 2 months.

### FLAVOUR PROFILE

Bright straw yellow colour with a complex bouquet of melon, white peach, tropical fruit (papaya, mango, passionfruit), subtle oak and caramel. This unique Sauvignon Blanc is medium-bodied, slightly rich, with a wonderful mouthfeel, all perfectly balance by refreshing acidity. Lovely flavours of tropical fruits, melon, and spiced pear caress the palate. Notes of citrus sorbet, spice, tropical fruit, and a touch of toasty oak linger on the finish.

### WINE ANALYSIS

Sweetness Level: Dry, 3.1 g/l  
Alcohol: 12.9%  
Total Acidity: 7.1 g/l  
PID#: 1133533  
UPC#: 0 48162 01354 4  
Limited production: 499 cases

### 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.

### SERVING SUGGESTIONS

Serve lightly chilled at 14 to 16°C to enhance the richer, fleshy fruit flavours and wonderful mouthfeel. Serve alongside grilled white fish with fresh herbs and baked buttery biscuits; grilled pork chops dressed with Dijon and tarragon; grilled buttery asparagus; grilled vegetable skewers; asparagus quiche; smoked salmon quiche; smoked trout appetizers; creamy pasta with smoked chicken; smoked salmon pin wheels; grilled vegetable pasta; turkey with savoury herbed stuffing; smoked Gruyere; Emmental and Gruyere cheese fondue with light rye bread cubes. Drink now to 2023.



*Notes: Wild ferment literally refers to the 'wild' yeast used in the fermentation process. All vineyards have natural yeast that settles on the skins of grapes. The type of yeast differs from vintage to vintage, meaning each year offers the opportunity for a new direction.*

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