



Sauvignon Blanc 2023

Technical Information:

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| Appellation | VQA Niagara Peninsula |
| Vineyard(s) | Select Niagara |
| Grape Variety(ies) | 100% Sauvignon Blanc |
| Brix at Harvest | 20.1° |
| Alcohol Content | 12.0% |
| Residual Sugar | 3 grams – dry |
| Total Production | 550 cases of 12 |
| Other Notes | Vegan-Friendly & Certified Sustainable |

TASTING NOTES

Pale straw in the glass. Fresh aromas of lime zest, cut grass, white grapefruit and notes of cracked black pepper on the nose. On the palate the acid structure refreshes and calls for another sip (or glass, or bottle) with flavours of lime and white grapefruit, lemon grass and fennel flowers. The finish is cleansing with lingering acidity and notes of minerality. Enjoy well chilled on its own or paired with anything that calls out for some refreshing acidity – asparagus salad, goat cheese, light fish and seafood preparations or vegetarian pizza.

WINEMAKING NOTES

Harvested in October, our 2023 Sauvignon Blanc was fermented and aged at cool temperatures in stainless steel to preserve the primary aromatics that dominate this wine. Following 4 months aging on its fine lees, the wine was lightly fined and filtered before being bottled in February 2023.

VINTAGE NOTES

A mild winter, accompanied with warmer than warmer-than-average temperatures led to an early start to the growing season in 2023 (Bud break recorded May 5th). Conditions throughout the Spring and Summer were highly variable, a mix of extreme heat and cool spells with intermittent and isolated heavy rains caused a wide range of fruit maturity among most varieties. This led to a slightly delayed start to the 2023 harvest (3rd week of September. Two weeks later than 2022). Once harvest began, conditions were near perfect, consisting of mostly dry, warm days and cool nights with little precipitation. The first grapes to come into the cellar were Chardonnay for sparkling. Followed by aromatic whites and lighter reds such as Riesling and Gamay from late September through mid-October. Later ripening reds such as Cabernet Sauvignon and Cabernet Franc were harvested mid to late November concluding harvest. Overall quality was good to excellent, with yields ranging greatly from varietal to varietal. Wines should have the capacity to age for the medium to long term.

13th Street Winery

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