



## 2022 FUMÉ BLANC \$34.95

Paul Bosc Estate Vineyard | VQA — St David's Bench

### Winemaker's Notes

Our Fumé Blanc offers hints of citrus fruits such as lemon and pear but has added flavours of toast and spice influenced by barrel fermentation and ageing for up to 12 months in new, French oak barrels. It presents smoky aromas and a complimenting smooth and delicate finish.

This small-batch Fumé Blanc is aged in barrels on the lees. It offers substantial depth and weight, excellent balance and fine acidity, with a vibrant, tropical finish. Drinking beautifully now, this wine will reward those who cellar it for the next 3-5 years.

### Vinyard Notes

The Paul Bosc Estate Vineyard is a viticulturalist's dream. The 60-acre estate is situated across from the Château on the northern crest of St. David's Bench. It's naturally subdivided by topographical features including southern-facing slopes, a rarity in Niagara. All the wines grown here have a signature style – bold character with gusto, like the man behind the vineyard. This wine is made from the only Sauvignon Blanc block on the estate, that was planted in 1983.

### Bosc Family Food Pairings

Enjoy it chilled on its own or pair it with appetizers, light seafood such as salmon, smoked ham or fresh salads and vinaigrette dressing.

Harvest Date	Alcohol	Brix at Harvest	PH	Total Acidity	Cases Produced	Residual Sugar
September 29	13.3%	21.5°	3.33	6.10	70	0 g/L