

WINEMAKER'S

CUT

Wine

2025 Sauvignon Blanc

100 % sauvignon blanc

Tier

CUT WINES

single varietal wines

BC VQA okanagan valley (vintners quality alliance)

cases produced: 2230 | 12x750ml

SKU: +132314

UPC: 793611018112

Vineyard

deadman lake vineyard, oliver BC
soil type: brown chernozem & shale
year planted, acres: 2005, 4 acres

slow vineyard, petiction BC
soil type: sandy loam
year planted, acres: 2009, 4 acres

Harvest

hand harvested 14th Sept. & 2nd Oct. 2025
@ average 21.9 brix, 5.3 tons per acre

Winemaking

cold soaked for 3 hours
wild & organic yeast fermented for 67 days
25% slovakian oak, 75 % stainless steel
3.32 PH, 6.5 g/L TA, 12.5 % ALC, 3.7 g/L RS,

Winemaker's Tasting Notes

color: medium yellow
nose: gooseberries, grapefruit, black currants,
passionfruit, flint and nettles, lemon zest, pineapple
palate: mineral, dry, balanced acidity, rich, refreshing
with medium long, smooth, fruity finish

In other words

Bright and aromatic, this Sauvignon Blanc shows lively notes of grapefruit, lime zest, and gooseberry, layered with hints of passionfruit and fresh-cut grass. The palate is crisp and refreshing, with vibrant acidity balanced by a subtle touch of softness that adds approachability without sweetness.

Food Pairing

fish, fish and again fish
chicken, turkey, oysters,
risotto, mushroom dishes, green vegetables,
light pasta dishes, pizza, cheese, especially goat cheese

Aging Potential

drink now + 4 years



OKANAGAN VALLEY | OLIVER, BC

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