

# 2023 Renaissance Fumé Blanc

Stag's Hollow Vineyard, Okanagan Falls sub-GI  
& Soaring Eagle Vineyard, Naramata Bench sub-GI

100% Sauvignon Blanc

The acquisition of a new-to-us vineyard in Naramata, planted to Sauvignon Blanc, brought us the opportunity to do something special with our Estate-grown block of Sauvignon Blanc. While our Classic label Sauvignon Blanc is often all about the vibrant aromatics and bright acidity that the grape is so well known for, this Sauvignon Blanc moves us in an entirely different direction. Fully barrel-fermented, and aged on lees for an extended 9 months, this Fumé Blanc style wine is all about texture. Certainly bright and mouth-watering, but oh-so creamy and mineral-driven. We knew from the start that these grapes had something special, and this limited production wine did not disappoint. It will be delicious upon release, but this wine is one that will reward careful cellaring.

**PRODUCTION:** The Sauvignon Blanc was hand-picked and whole-cluster pressed into a stainless steel tank, where it cold-settled overnight before being racked into one neutral 228L barrel. The barrel was inoculated and fermented until dry, racked, and then allowed to age on lees for 9 months. It was then racked once more, stabilized, filtered and bottled.

**TASTING NOTES:** More stone fruit than tropical, the nose hints at something with a bit more substance than your every-day Sauvignon Blanc. On the palate, bright citrus notes are balanced by a texture that is neither too creamy, nor too mineral. It strikes the right balance between fruit and acid, with a satisfying structure backed up by just the slightest touch of well-integrated oak. With nothing too showy, nor too delicate, this wine is the picture of balance.

**PAIRING:** Lovely with lobster, roast chicken with tarragon, grilled salmon, a range of seafood (mussels, clams, prawns, squid, etc), green salads, dishes with creamy sauces (particularly with Dijon), risotto, semi-soft aged cheeses, truffle popcorn. Adventurous? Try with Indian chicken curries, sushi bowls, mexican street corn, tacos al pastor.

12.5 % alcohol      pH 3.37

TA 6.8 g/L      RS 1.3 g/L

CSPC 340073      50 6-pack cases produced.

Decant and drink now, or cellar for enjoyment  
from 2025 - 2030.

