



2013 Sauvignon Blanc

VQA Niagara Peninsula

GROWING SEASON AND HARVEST

- ❖ Weather conditions were quite variable but on average, temperatures were close to normal and precipitation ranged from normal to a bit wet.
- ❖ Spring was cool and wet ending with some isolated late frosts and then moving quickly into hot weather.
- ❖ June and July were both warm, with humid periods. August brought more stable weather, warm to normal temperatures and less rain and the grapes ripened more or less on schedule.
- ❖ September started with some spotty hail causing some minor damage to grapes but progressed into a pleasant, dry month which set the stage for harvest.
- ❖ Temperatures through September and October were slightly higher than normal. It was a relatively large crop and the harvest window for all regions stretched well into November for many growers and wineries.
- ❖ 2013 was an interesting year with some significant weather variations through the growing season. The variability of weather may well highlight the unique character of individual appellations, and will certainly differentiate wines from specific vineyards.

WINEMAKING TECHNIQUES

- ❖ Sourced from reputable Ontario vineyards
- ❖ Harvest Dates: late September through early October
- ❖ Fermented in stainless steel for 12 days
- ❖ Cold stabilized and bottled to preserve fruit characters

WINEMAKER'S TASTING NOTES

A white wine that is light and refreshing with notes of green apple, freshly cut grass and fresh greens on the nose, followed by a palate of citrus, mineral and grassy notes on the palate.

FOOD PAIRINGS

Enjoy this Sauvignon Blanc with fresh fire grilled Ontario asparagus topped with a lemon sauce or simply with butter and lime zest.

TECHNICAL DATA

Alcohol: 12%
Residual Sugar: 1.2 g/L at bottling

PRICE
\$10.95

SIZE
750ml

SUGAR
(0)



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