



2015 Mile's Edge

55% Sauvignon Blanc 45% Viognier

Drink now through 2019

Why We Make It

While popular grapes in their own right, Sauv Blanc and Viognier are uncommon to see together. This is, in our eyes, an utter injustice, since the two whites are so beautifully complimentary. The SB drives the flavor with its bursting tropicality, while the soft, stable Viognier smooths the hard edges of the Sauv and brings some comfortable complexity to the texture and finish of the wine. The best of both worlds.

Tasting Notes

Bright, crisp pineapple presents on the nose, intermingled with grapefruit and ripe white peach. The tropical notes follow to the palate, maintaining a note of fresh citrus alongside a minty burst of yellow plum.

A supremely versatile pairing wine, the Mile's Edge can accompany almost anything. Our favourites are light fare that carry a hint of richness, like sautéed scallops and bacon or baked pesto chicken.

Vintage and Winemaking

A hot, early developing year in the South Okanagan, with a long fall. The Sauv Blanc was picked relatively early to maintain its crisp acidity, while the Viognier was left long in the autumn warmth to cement its round texture. Hand-picked and whole-bunch pressed before entering fermentation in stainless steel. The final blending is done by taste to ensure a fine balance between the two grapes.



Cases Produced 750

Alcohol 13.5% **Total Acidity** 6.30 g p/l
pH 3.28 **Residual Sugar** 1.03 g p/l

\$16.90

Includes 5% GST and 10% PST
SKU 17269